

Stuffed Portobello Mushrooms with Spinach, Pine Nuts, and Raisins

Serves

4

Ingredients

4 large Portobello mushrooms, gills cleaned
4 thin slices of Italian prosciutto ham
4 tbs. of sultana raisins
4 tbs. extra virgin olive oil
1/2 small onion, chopped and peeled
2 thinly sliced and peeled garlic cloves
2 bunches of washed and trimmed spinach, about 2 to 3 pounds
3 tbs. toasted pine nuts
1 tbs. fresh lemon juice
8 thin strips of lemon zest
Salt and black pepper to taste

Preparation Instructions

Soak the raisins in a bowl of cold water for 10 minutes, drain and set aside. Heat olive oil in a large skillet over medium heat. Add 1/2 chopped onion and garlic cloves and cook until soft, 4-5 minutes. Add the spinach and cook, stirring, 1 minute. Cover and cook until wilted, 2-3 minutes. Add toasted pine nuts, fresh lemon juice, lemon zest, and raisins. Season to taste. Serve with lemon wedges. For the mushrooms, sauté in olive oil on both sides until soft. Stuff with spinach mixture, put a thin slice of Italian prosciutto over the top and shave some imported pecorino or parmesan cheese on it all and place under the broiler for about one or two minutes. Mushrooms can also be grilled first before stuffing.