

CHORIZO, SPINACH & MANCHEGO STUFFED MUSHROOMS

(very slightly modified from I Breathe I am Hungry)

12 – 15 button mushrooms

6 ounces (about 3 links) chorizo

1 shallot, chopped

2 ounces cream cheese

1/2 cup grated Manchego cheese (or sharp Cheddar)

3 cups fresh baby spinach leaves

salt to taste (you will need very little)

Remove chorizo from its casing and saute in a medium frying pan for a few minutes. Add the chopped shallot and cook for about 3 minutes until translucent. Meanwhile, clean off the mushrooms and remove the stems. Place the caps on a large plate and microwave for 2 minutes to soften.

Add the cream cheese, shredded cheese, and baby spinach leaves to the chorizo mixture. Stir well and cook for a minute or two until the spinach wilts. Remove from the heat. Stuff the mushrooms with about a tablespoon each of the filling. Place on a cookie sheet and bake in a 375 F oven for about 10 minutes. Longer if you like your mushrooms really soft. Remove and cool for a few minutes before eating.