

# Baked Portobello Mushrooms with Parmesan Mashed Potatoes

From a cooking class with Susan Vollmer, 2017



## Servings: 8

1. Peel potatoes and cook them in boiling, salted water until tender. Drain, then return potatoes to the saucepan. Add butter and milk and mash the potatoes.
2. In a large skillet, briefly cook the baby spinach in a little bit of olive oil so the leaves are wilted. Add it to the potatoes, then add the Parm and sour cream. Season mixture with salt and pepper to taste.
3. In a measuring cup, combine the oil and vinegar. Set aside.
4. Preheat broiler. Clean the mushroom caps of gills and stem. Brush the mushrooms lightly with the oil/vinegar mixture and season with salt and pepper.
5. Broil the mushrooms for about 2 minutes per side. Remove from the oven and use paper towels to mop up any brown juices in the center of the mushroom cap. Fill each mushroom cap with potato mixture and place in a baking dish. Reduce oven temp to 400F.
6. Top all of the mushrooms with some of the green onions and bake for 10-15 minutes just to heat through. Serve within about 5 minutes.

- 4 pounds Russet potatoes
- 4 ounces unsalted butter
- 3/4 cup milk
- 1 pound baby spinach
- 1/2 cup Parmigiano-Reggiano cheese, grated
- 1 cup sour cream
- 1/4 cup olive oil, use an herb flavored one if available
- 2 tablespoons balsamic vinegar
- 8 large Portobello mushroom caps
- Salt and freshly ground pepper to taste
- 2 large green onions, minced

*Per Serving (excluding unknown items): 462 Calories; 26g Fat (48.5% calories from fat); 11g Protein; 51g Carbohydrate; 7g Dietary Fiber; 47mg Cholesterol; 93mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 5 Fat.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**