



GRILLED STUFFED PORTABELLOS

- 10-12 ounces baby spinach, washed
- 4 large portabello mushrooms
- 1 cup tomatoes, chopped
- 1/2 teaspoon Louisiana Hot Sauce
- 1/2 cup onion, finely chopped
- 1/4 cup bread crumbs
- 1/4 cup sun dried tomatoes, finely chopped
- 1/4 cup black olives, diced
- 2 cloves garlic, minced
- salt
- black pepper
- olive oil

Place spinach in a large saucepan and cook for 2 minutes until wilted. Make sure to stir constantly. Remove from heat and drain out excess liquid. Add olive oil and add onion and garlic to pan. Cook until tender.

Add ripe and dried tomatoes, hot sauce, olives, salt, and pepper to mixture. Cook for 2-3 minutes.

Preheat grill. Remove mushroom stems and cut off black tips. Brush olive oil on mushroom caps. Season with additional salt and black pepper. Place on grill and cook over medium heat for 5-6 minutes. Remove from grill.

Spoon spinach mixture into mushrooms. In small mixing bowl, combine bread crumbs with salt and pepper. Top spinach with bread crumb mixture.

Place stuffed mushroom caps on grill for an additional 5-10 minutes. Remove from heat and serve.

Serves 4

