Herb & Cheese Mushrooms

Ingredients

- 12 large mushrooms (such as chestnut or portobello), stems removed
- 1 tbsp olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 50g fresh spinach or Swiss chard, finely chopped
- 50g cream cheese (or soft goat's cheese)
- 25g grated Parmesan or cheddar
- 1 tbsp fresh basil, chopped
- 1 tbsp fresh parsley, chopped
- 1 tsp fresh thyme leaves
- Salt & black pepper, to taste
- 25g breadcrumbs (optional, for a crispy topping)
- 1 tbsp olive oil or melted butter (for drizzling)

Directions

1. Preheat oven to 190°C (170°C fan/gas mark 5).
2. Lightly grease a baking tray.
3. Heat 1 tbsp olive oil in a pan.
4. Sauté the onion until soft, then add garlic and cook for 1 minute.
5. Stir in chopped spinach (or Swiss chard) and cook until wilted.
6. Remove from heat and mix in cream cheese, Parmesan, basil, parsley, thyme, salt, and pepper.
7. Spoon the mixture evenly into the mushroom caps.
8. Sprinkle with breadcrumbs if using.
9. Drizzle with olive oil or melted butter.
10. Bake for 15–20 minutes, until golden and tender.
11. Garnish with extra fresh herbs and serve warm as a starter or side dish!