

STUFFED MUSHROOMS



Makes about 48

Ingredients

- 1 10-ounce package chopped frozen spinach, thawed
- 8 ounces bacon slices
- 3 pounds button mushrooms, stemmed and cleaned
- 1 cup chopped onion
- 3/4 cups crumbled feta cheese
- 4 ounces cream cheese, room temperature
- 1/4 teaspoon dried crushed red pepper

Lula

Directions

Place thawed spinach in a colander and drain thoroughly. Preheat oven to 375 degrees.

In a large skillet, cook bacon until crisp, about 8 minutes. Transfer bacon to a paper towel to drain. Coarsely crumble bacon and set aside. Reserve bacon fat.

Line 2 large rimmed baking sheets with foil. In a large bowl, toss mushrooms with reserved bacon fat. Lightly season mushrooms with salt and pepper. Place mushrooms, rounded side down, in a single layer on prepared baking sheets. Cook mushrooms until the centers fill with liquid, about 25 minutes. Turn mushrooms over and cook for another 20 minutes.

Meanwhile, coat the bottom of the skillet with olive oil. Add onions and cook until tender, about 10 minutes, stirring often. Transfer to a medium bowl to cool. Mix in bacon, feta cheese, cream cheese, and crushed red pepper. Season to taste with salt and pepper.

Spoon one heaping teaspoon of cheese filling into each mushroom. Bake mushrooms until heated through, about 10 minutes.