



Chef Mac

## Mushrooms Florentine

### Ingredients:

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18 large mushrooms  
(2 to 3 inch diameter caps)  
2 Tbsp. olive oil

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½ stick butter  
2 Tbsp. minced onion  
2 cloves garlic finely minced  
¾ cup cooked spinach  
(drain off excess water)  
¼ tsp. nutmeg  
½ tsp. salt  
? tsp. ground black pepper

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½ cup Italian breadcrumbs  
(fine)  
2 tbsp. grated Italian cheese  
(any type hard cheese)  
2 tbsp. grated Parmesan  
cheese

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½ cup chopped fresh parsley  
(for garnish)

### Preparation:

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- 1 Wash mushrooms, remove and reserve stems; place caps in frying pan greased with olive oil; sauté gently until caps are light brown; remove to warming platter or serving dish, cup side up.

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  - 2 In frying pan, sauté onions and garlic in butter until tender; add stems of mushrooms and spinach chopped fine; season with salt, pepper, and nutmeg. Continue to heat until thoroughly warmed.

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  - 3 Add bread crumbs and Italian cheese, to make a thick spoonable stuffing - continue heating over moderate to low heat until cheese begins to melt. (Add water and/or more olive oil if too dry and crumbly)

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  - 4 Fill each cap with spooned stuffing and sprinkle with remaining cheese; bake in 375 F oven for 20 minutes. Top with chopped parsley garnish if desired.

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  - 5 Serve hot after carefully arranging stuffed caps individually on warming platter or serving hot dish. May be made ahead and refrigerated, then reheated in moderate oven until suitably warmed (do not overcook or dry out).

Best to handle carefully with serving tongs or spatula.

Makes 6-9 servings.

Adapted from "[Talk About Good](#)" -Le Livre de la Cuisine de Lafayette and "[Louisiana Entertains](#)" Cookbooks