

Jean-Michel Cousteau's
Garlic Herb Cheese
Stuffed Mushrooms

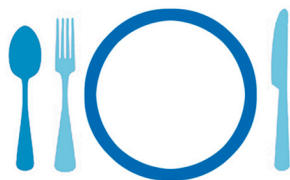


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RECIPE
FOR:

Jean-Michel Cousteau's Garlic Herb Cheese Stuffed Mushrooms



INGREDIENTS:

- 4 large Portobello mushrooms
 - 1 (6.5 oz.) package of Miyoko's Creamery: Double Cream Garlic Herb Cheese
 - 2 tablespoons Miyoko's cultured butter or any non-dairy butter
 - 1/2 cup finely chopped onions
 - 4 cloves garlic, peeled and sliced paper thin
 - 1/2 cup unseasoned dry breadcrumbs
 - Sea Salt (of course!)
 - Freshly ground black pepper
 - 4 tablespoons Follow Your Heart Parmesan
 - 1/4 cup toasted pine nuts
- A pinch of Ocean Conservation & Awareness

INSTRUCTIONS:

Preheat oven to 400° F. Gently peel the skin off of the Portobello mushroom caps. Remove stems and finely dice. Use a small spoon to scrape out gills. In a 12 inch skillet, melt butter over medium-high heat and cook garlic and onions, stirring occasionally, 5 minutes or until tender. Add diced stems and cook an additional 2-3 minutes. In a medium bowl, pour garlic, onion, stem mixture over breadcrumbs. Stir in Miyoko's Creamery Double Cream Garlic Herb Cheese, salt and pepper. Arrange mushrooms on baking sheet. Evenly spoon mixture into mushroom caps and sprinkle 1 tablespoon Follow Your Heart parmesan onto each. Bake 20-25 minutes or until mushrooms are tender and golden. Top with toasted pine nuts. Bon Appétit!

SERVES: 4 (as an appetizer)

FROM THE KITCHEN OF:

A stylized signature in blue ink that reads "Jean-Michel Cousteau".