

## **MUSHROOMS WITH SPINACH AND GRUYERE**

### ingredients:

2 portabello mushrooms, stalks removed  
100g baby spinach  
2 cloves garlic, crushed  
salt and freshly ground black pepper for seasoning  
a pinch of nutmeg  
30g Gruyere, grated  
10g butter  
olive oil for drizzling

### method:

preheat the oven to 180° Celsius  
wilt the spinach with the garlic and season  
set aside to cool  
squeeze out the excess liquid and add the nutmeg  
chop finely and mix in the cheese  
place the butter into a frying pan and cook the top of the mushroom  
drizzle the bottom (ribbed side) with olive oil and season  
distribute the spinach mix into each mushroom  
bake for 10 minutes

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