

Spinach Soufflé Stuffed Mushrooms

From the kitchen of Nancy Vondrak

Ingredients:

1 package (10 oz.) frozen chopped spinach, thawed and squeezed dry
½ pound Havarti cheese, cut into ½-inch cubes
1/3 cup grated Parmesan cheese
3 eggs
2 tablespoons milk
1 teaspoon dried oregano
½ teaspoon black pepper
½ teaspoon ground nutmeg
2 pounds medium-size white mushrooms, stems removed and caps cleaned
½ teaspoon salt

Instructions:

1. Heat oven to 375.
2. Put spinach, Havarti, Parmesan, eggs, milk, garlic powder, oregano, pepper and nutmeg in processor. Pulse until cheese is finely chopped.
3. Place mushroom caps on 11 x 15 x ½ inch baking pan. Coat mushrooms with cooking spray; sprinkle with salt.
4. Fill each cap with 1 level tablespoon spinach mixture.
5. Bake at 375 for 25 minutes or until the mushrooms are tender and the filling is set.

Cook's Comment:

These can be prepared through step 4 a day ahead. Tightly cover and refrigerate.