



# Creamy Cheesy Truffle Portobello Mushrooms with a Breadcrumb Topping and Chives

Special Sides 30-35 Minutes • 1 of your 5 a day • Veggie

6A

Find all your unchilled Market items in bag A.



Portobello Mushroom



Chives



Garlic Clove



Grated Hard Italian Style Cheese



Creme Fraiche



Panko Breadcrumbs



Truffle Zest

**Pantry Items**

Olive Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, baking paper, garlic press and bowl.

## Ingredients

Ingredients	Quantity
Portobello Mushroom**	2
Chives**	1 bunch
Garlic Clove**	1
Grated Hard Italian Style Cheese** 7) 8)	40g
Creme Fraiche** 7)	75g
Panko Breadcrumbs 13)	25g
Truffle Zest	1 sachet

Pantry	Quantity
Oil for the Breadcrumbs*	1 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	1193/285	767/183
Fat (g)	21.7	13.9
Sat. Fat (g)	11.7	7.5
Carbohydrate (g)	12.8	8.2
Sugars (g)	1.7	1.1
Protein (g)	9.9	6.4
Salt (g)	0.72	0.46

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 8) Egg 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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1



2



3



## Bring on the Mushrooms

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Remove and discard the **portobello stems**, leaving the **mushrooms** whole.
- Put the **mushrooms** onto a large lined baking tray, cut-side down.
- Season with **salt** and **pepper**. Once the oven is hot, bake on the middle shelf until softened, 12-15 mins.

## Prep the Cheesy Filling

- Meanwhile, finely chop the **chives** (use scissors if easier). Peel and grate the **garlic** (or use a garlic press).
- In a small bowl, combine the **hard Italian style cheese**, **creme fraiche**, **garlic**, and **three-quarters** of the **chives**.
- In a separate medium bowl, combine the **breadcrumbs** and the **oil for the breadcrumbs** (see pantry for amount).
- Once softened, remove the **mushrooms** from the oven and flip, cut-side up. Stuff evenly with the **cheese mixture** and top with the **breadcrumbs**. Return to the oven until golden, a further 12-15 mins.

## Finish Up!

- Once cooked, remove from the oven and share between 2 plates.
- Sprinkle over the **truffle zest** and remaining **chives** to finish.

Enjoy!