

# Cheesy Grilled Portobello Mushrooms

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



Portobello mushrooms are the perfect vessel for this cheesy, spinach filling. Letting them cook on the grill is quick and easy, and injects a smoky flavor to this delicious, ooey-gooey appetizer. It is also a great main course for vegetarian friends at your next cookout.

**Serves 4**

## Ingredients

4 portobello mushrooms  
1 tablespoon canola oil  
4 ounces cream cheese, room temperature  
1 cup shredded sharp cheddar cheese  
2 cups spinach leaves, chopped  
1 clove garlic, minced  
¼ teaspoon kosher salt  
¼ teaspoon ground black pepper  
Pinch cayenne

## Directions

Preheat an outdoor grill to medium heat.

Use a wet paper towel to gently rub clean the outside of the mushroom caps. Carefully remove the stems, then use a spoon to scrape out the gills. Rub caps all over with the oil, then set aside.

In a medium bowl, mix together the cheeses, spinach, garlic, salt, pepper, and cayenne until smooth. Spoon into the mushroom caps.

Place mushrooms on an oiled grill grate and close the lid. Grill for about 10 minutes, until the cheese is melted and mushrooms are slightly tender. Remove from the grill and serve immediately.