Chorizo Stuffed Mushroom

12 | 15 min | 45 min | Difficulty

INGREDIENTS

- 1 lb. Chorizo
- 1 Tbsp. ghee
- ½ medium yellow onion, finely diced
- ½ red bell pepper, finely diced
- 3 cloves garlic, finely minced
- 2 lb. button mushrooms with stems removed (reserve ½ stems for filling)
- 2 cups fresh spinach or greens
- ¼ cup fresh parsley, chopped + more for garnish

INSTRUCTIONS

1. Preheat oven to 350. Line a large rimmed baking sheet with parchment paper and set aside.

2. Finely chop ½ of reserved mushrooms stems.

3. In a large skillet over medium heat, melt ghee. Add mushrooms and saute until they start to release moisture.

4. Add diced onion and bell pepper. Continue to cook, stirring occasionally, until onion starts to soften. Add garlic and cook an additional 30 seconds.

5. Remove skillet from heat, add chopped greens and parsley and stir to combine. Allow filling to cool slightly before adding chorizo. Use your hands or a large spoon to mix the vegetable mixture into the chorizo.

6. Using a spoon or your hands, scoop a bit of chorizo mixture into each mushroom, mounding each slightly.

7. Bake oven for 25-30 minutes or until filling is cooked through and mushrooms are tender.

8. Arrange on serving tray and garnish with additional chopped parsley if desired.