



Portobello Mushrooms Rockefeller

with Creamy Spinach & Parmesan Breadcrumbs



20-30min



2 Servings

Inspired by the classic Oysters Rockefeller, our vegetarian version is as tasty as the original and a breeze to make at home. Named “Rockefeller” after the rich green sauce, our sauce is lighter but doesn’t sacrifice any flavors. Meaty portobello mushrooms are the perfect vehicle to hold the creamy spinach filling. With crispy breadcrumbs and bright lemon zest on top, this decadent vegetarian meal is sure to wow.

What we send

- 2 (6 oz) portobello mushrooms
- 1 yellow onion
- $\frac{3}{4}$ oz Parmesan ⁷
- 1 lemon
- 1 oz panko ¹
- 5 oz baby spinach
- 2 (1 oz) sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 25g, Carbs 28g, Protein 12g



1. Broil mushrooms

Preheat broiler with a rack in the upper third. Remove stems from **mushrooms**, if necessary.

Place mushroom caps on a rimmed baking sheet. Brush with **oil** and season all over with **salt** and **pepper**. Broil, flipping halfway through, until tender, 10-12 minutes (watch closely as broilers vary).



4. Make spinach filling

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions**; cook, stirring, until softened and browned in spots, 8-10 minutes. Stir in **spinach** and cook until wilted.

Stir in **half of the Parmesan**, **all of the sour cream**, and **lemon juice**. Season to taste with **salt** and **pepper**.



2. Prep onion & Parmesan

Finely chop **onion**. Finely grate **Parmesan**, if necessary.

Finely grate **lemon zest** into a small bowl. Separately, squeeze **1 teaspoon juice** into a 2nd small bowl.



5. Fill mushrooms & broil

Add **remaining Parmesan** to bowl with **panko** and toss to combine. Flip **mushrooms** stem-side up and divide **spinach mixture** among caps. Sprinkle **panko-Parmesan mixture** over top.

Broil on upper oven rack until warmed through and panko-Parmesan mixture is deeply golden, 1-2 minutes (watch closely).



3. Toast panko

Heat **2 teaspoons each of oil and butter** in a medium skillet over medium-high. Add **half of the panko** (save rest for own use); cook, stirring, until fragrant and starting to brown, 2-3 minutes.

Transfer to a bowl; wipe out skillet.



6. Finish & serve

Top **portobello mushrooms Rockefeller** with a **sprinkle of lemon zest**, if desired. Cut **any remaining lemon** into wedges for squeezing over. Enjoy!