



Emily's Thanksgiving Portobello Mushrooms

Emily C, Food Resources Team | YIELD: 6-8 servings | TIME: 75 minutes

"Here's my somewhat famous Thanksgiving *vegetarian* dish. You will not miss turkey with this!" - Emily

INGREDIENTS

6-8 large Portobello caps, stems removed
2 medium onion - finely diced
1 clove garlic - finely diced
5 stalks celery - finely diced
5 med carrots - finely diced
8-oz. of sliced mushrooms (Cremini, Portobello or button)*
2 apples, peeled, cored, and diced
½ cup raisins
½ cup almond slivers
16-oz. package stuffing mix (vegetarian)
2 ½ cups vegetable stock
½ cup white wine (optional)
2 cups Panko crumbs
¼ cup grated parmesan
½ tsp. poultry seasoning spice mix
1 stick unsalted butter
Salt and pepper to taste

PREPARATION

Preheat oven to 350 degrees.
Wash mushroom caps well and put aside.
Melt ½ stick butter in large frying pan. Add onions, and sauté until clear. Add sliced mushrooms. Sauté until very well browned.
Add celery, carrots, sauté for another 5-10 min. Add apples, raisins, almonds, stuffing mix, veg stock and wine, stir well to mix, then set aside briefly, off heat.
Microwave remaining butter in a small dish until melted, and use a teaspoon of it to grease a large baking dish (about 9 x 13). Put remaining butter aside.
Spread dressing mixture in baking dish. Then, place mushroom caps with stem side down on top of dressing.
Mix panko crumbs, parmesan, poultry seasoning, plus salt and pepper to taste in a large bowl - stir well. Use last of melted butter to brush onto mushroom caps. Drizzle remaining butter over dish.
Sprinkle seasoned mixture of panko and parmesan liberally (thickly) to cover mushroom caps and dressing well.
Bake until browned, about 45 - 50 minutes.
*Note from Emily: I usually slice the stems from the big mushrooms and add to the stuffing - no food waste!