

List of Ingredients:

Grilled Stuffed Portabella Mushroom with Spinach and Ricotta over Maple Polenta and Roasted
Romas and Asparagus

Recipe Directions

*Portabella

6 Portabella Mushrooms (De-spored)

1 cup Chopped Spinach (Cooked)

1 TBS Chopped Garlic

2 cups Maple Brook Ricotta Cheese

5 leaves Chiffliade Basil

1 Cup Bread Crumbs

1 Egg

Salt and Pepper to taste

De-spore portabella mushroom and marinate for 20 minutes in the balsamic vinaigrette

Sautee spinach with garlic, let mixture cool

Add ricotta cheese, basil, bread crumbs, egg, and spinach mixture to a bowl and mix

Grill portabella mushrooms until tender and they have grill marks

Stuff portabellas with the ricotta mixture and bake until ricotta mixture is firm about 15 minutes

*Balsamic Marinade

¼ cup Balsamic Vinegar

1 tsp Dijon Mustard

1 tsp chopped Garlic

2 Tbs Maple Syrup

½ cup Olive Oil

Salt and Pepper to taste

Combine all ingredients into a bowl and whisk until incorporated

*Maple Polenta

1/2 cup Onion, Diced

1 tablespoon Garlic, Minced

1 1/3 cups 1/2 and 1/2

2 cups Vegetable Stock

2/3 cup Parmesan cheese, shredded

1 teaspoon Thyme, Minced

1 teaspoon Rosemary, Minced

1 tablespoon Butter, Cubed

2/3 cup Polenta, Instant

1. Sautee onions and garlic till transparent.

2. In same pot bring half and half and water to a boil and slowly whisk in polenta.

3. Add parmesan, thyme, rosemary and butter and stir in.

*Romas and Asparagus

6 Roma Tomatoes Halved

1 # Asparagus

1 tsp Chopped Garlic

2 TBS Olive Oil

2 TBS Chopped Parsley

Salt and Pepper to Taste

Cut tough ends off of the asparagus and half the tomatoes and add to a mixing bowl

Toss with garlic, oil and parsley

Put on a sheet pan and cook in the oven for 20 minutes