



# FETA STUFFED PORTOBELLO MUSHROOMS

<https://www.mainland.co.nz/recipe/feta-stuffed-field-mushrooms.html>



Prep Time  
**10 MINS**

COOKING Time  
**20 MINS**

SERVES  
**4**

Whoever said life is too short to stuff a mushroom never tried this recipe. Our Creamy Feta provides a creamy, tangy contrast to the earthy mushrooms. Make this for an easy starter or add as a substantial side to a main meal.

## Ingredients

- 30g Mainland Unsalted Butter
- 2 onions, peeled and finely sliced
- ½ tsp fennel seeds
- 2 tbsp apple cider vinegar
- 2 tbsp clear honey
- 8 large portobello mushrooms
- 1 handful baby kale leaves
- 200g Mainland Creamy Feta Cheese, roughly diced
- ¼ cup chopped toasted almonds

## Method

1. Preheat oven to 180°C.
2. Arrange mushrooms on a baking tray lined with baking paper.
3. Heat butter in a medium frying pan. Add onions and fennel seeds and cook for 5 minutes over a medium heat until softened.
4. Add vinegar and honey and cook a further 5 minutes until reduced and syrupy.
5. Pile onions inside of each mushroom and top with a few kale leaves then crumble over Creamy Feta Cheese and almonds.
6. Bake for 20 minutes or until the mushrooms are tender and Feta caramelises.