

# Mushrooms Stuffed with Walnuts and Cheese

From the *Silver Palate Cookbook*

## Ingredients

12 medium-size mushroom caps  
1 Tbs. Olive oil  
1 Tbs. Sweet butter  
1/2 cups chopped yellow onion  
2 Tbs. Chopped walnuts  
1 garlic clove, peeled and minced  
5 oz from chopped spinach, defrosted and squeezed dry  
1 oz. Feta, crumbled  
1 oz. Gruyere, grated  
2 Tbs. Fresh dill, minced  
Salt and freshly ground black pepper, to taste

## Directions

1. Remove stems from mushrooms. Clean caps
2. Heat olive oil and butter in a small skilled. Add onion and cook, covered, until soft.
3. Preheat oven to 400 degrees F.
4. Add walnuts and garlic to onion and cook for another minute. Add spinach and cook for another 5 minutes, stirring constantly. Remove from heat and cool; stir in cheese, dill, and salt and pepper to taste.
5. Arrange mushrooms, cavity side up, in a baking dish. Divide the filling evenly between the caps.
6. Set baking dish in the upper third of the oven. Bake for 8-10 minutes, or until filling is browned. Serve right away!