



## Cheese grilled Mushrooms

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Serving: 1

Veg

### *Ingredients*

- -Finely chopped mushroom stalk
- 5-7 mushrooms
- $\frac{1}{4}$  cup cheddar cheese / mozzarella cheese
- 1 tbsp Chopped basil
- 2 tbsp Chopped spinach
- 1 tsp Chilli flakes
- **For manchurian garnishing :**
- 2 tbsp Chopped spring onion greens
- 1 tsp ginger , chopped
- 1 small bell pepper ,chopped
- 2 tbsp coriander leaves
- Chilli flakes and salt to taste

### *Preparation Method*

- Pan fry chopped mushrooms stalk , adding without oil / butter until all water evaporates . Add garlic , spinach chilli flakes and basil and sauté for few seconds .
- Lastly add cheese and mix well
- Immediately remove from heat .
- Stuff the mushrooms with the above mixture . bake in the preheated oven 10-15 minutes @180 degrees
- For manchurian garnish just pan fry the ingredients with olive oil or coconut oil
- Serve hot.