

Stuffed Mushroom Caps with Carrot Jam and Spinach

These stuffed mushroom caps are filled with a delicious combination of carrot jam and sautéed spinach. A perfect vegetarian main dish that is packed with flavor!



Main Dish

30 min

Total time

Easy

Difficulty

180

kcal / serving

Ingredients

- 6 large mushroom caps
- 1/2 cup carrot jam
- 1 cup spinach, chopped
- 1/4 cup diced tomatoes
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Remove the stems from the mushroom caps and set aside.
- 3 In a skillet, sauté the spinach until wilted. Season with salt and pepper.
- 4 Fill each mushroom cap with a spoonful of carrot jam.
- 5 Top the carrot jam with the sautéed spinach.
- 6 Place the stuffed mushroom caps on a baking sheet.
- 7 Sprinkle diced tomatoes on top.
- 8 Bake in the oven for 15–20 minutes, or until the mushrooms are tender.
- 9 Serve hot and enjoy!