

# DAVIES VINEYARDS

# RECIPE

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## STUFFED GARLIC HERB BUTTER PORTOBELLO MUSHROOMS

*Recipe by EatWell101.com*

PAIR WITH:

"RENTERIA 360 VINEYARD"  
CABERNET SAUVIGNON



### INGREDIENTS

6-8 portobello mushrooms, stem removed, washed and dried with a paper towel  
1 cup breadcrumbs or panko  
½ cup butter  
4 cloves garlic, finely minced  
¾ teaspoon dried oregano  
1 scallion, finely chopped  
½ cup fresh parsley, finely chopped (or more, to taste)  
Coarse salt and fresh cracked pepper  
A handful grape or cherry tomatoes, halved

### PREPERATION

- Preheat your oven to grill/broil settings on high heat.
- Arrange a rack to the middle of your oven.
- In a saucepan or a microwave safe bowl, combine butter, garlic and oregano and melt until garlic is fragrant.
- Brush the bottoms of each mushroom with a bit of melted butter and place them, buttered side down, on a rimmed baking sheet.
- In a medium bowl, combine breadcrumbs, parsley, scallion, salt and pepper and pour the garlic herb butter mixture over.
- Mix well to combine.
- Flip mushrooms and brush over the insides of each mushroom cap with melted butter.
- Stuff each mushroom with herbed garlic butter stuffing and top with tomato halves.
- Grill or broil in the oven until golden, about 5 minutes.
- Remove from oven, garnish with fresh parsley and serve immediately.