

## Breakfast Stuffed Portobellos



Servings:

**4**

### Ingredients

- 4 ea **Portobello Mushrooms**
- 1 tbsp **Olive Oil**
- 2 tsp **Garlic**, Minced
- $\frac{3}{4}$  cup **Onion**, Chopped
- 1 cup **Cherry Tomatoes**, Halved
- 3 cup **Baby Spinach**
- $\frac{1}{4}$  tsp **Salt**
- $\frac{1}{4}$  tsp **Black Pepper**
- 4 **Eggs**
- $\frac{3}{4}$  cup **Cheddar Cheese**

### Method of Preparation

#### Step 1

Add oil to pan and cook onions on medium heat. Add garlic and cook until fragrant.

#### Step 2

Add tomatoes and cook for 4-5 minutes.

#### Step 3

Add spinach and season with salt and pepper. Cook until wilted.

#### Step 4

Stuff cleaned mushrooms with filling.

#### Step 5

Crack an egg over the top and sprinkle with cheese.

Bake at 375°F for 20-25 minutes until egg is set.

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