

## Stuffed Portobello Mushrooms

Makes 4 servings

4 large portobello mushroom caps  
1 teaspoon salt  
½ teaspoon black pepper, divided  
1 cup part-skim ricotta cheese  
1 cup finely chopped fresh spinach  
½ cup finely shredded Parmesan cheese, divided  
2 tablespoons finely chopped kalamata olives  
½ teaspoon Italian seasoning  
¾ cup prepared marinara sauce

1. Preheat oven to 450°F. Spray large rimmed baking sheet with nonstick cooking spray.
2. Place mushroom caps, gill-side up, on prepared pan. Sprinkle with salt and pepper. Bake 20 to 25 minutes.
3. Meanwhile, combine ricotta, spinach, ¼ cup Parmesan, olives and Italian seasoning in medium bowl; stir to blend. Place marinara sauce in small bowl; microwave on HIGH 30 seconds to 1½ minutes.
4. Pour out any liquid accumulated in mushroom caps. Return caps to pan gill-side up. Spread 1 tablespoon marinara into each cap; cover remaining sauce to keep warm. Mound a generous ⅓ cup ricotta filling into each cap and sprinkle with remaining ¼ cup Parmesan. Bake 10 minutes or until heated through. Serve with remaining marinara sauce.

*Courtesy: Joella Morris*