

Brenda's tip: If you can not be bothered making this, then come on down to Poco Loco and we will make it for you!

Stuffed Mushrooms



- 500g minced beef or lamb
- 3 garlic cloves - crushed
- 1 onion – chopped
- 1 red capsicum – chopped
- Handful button mushrooms – chopped
- 1-2 Portobello mushrooms per person
- 1 cup grated mozzarella cheese
- 2 cans tomatoes
- Handful fresh basil
- ½ cup red wine
- Salt and pepper
- 1 cup red wine for poaching

Brown off mince in a frying pan, add ½ the garlic, then onion, red capsicum and button mushrooms. Sauté until soft.
Add the cans of tomatoes, basil salt, pepper and red wine.
Cook until reduced to thick.

Take portobello mushrooms and fry off in a little oil until brown.
Add rest of garlic, wine and simmer uncovered for 5-10mins.
Once cooked fill the cooked portobellos with the mince and tomato sauce – top with mozzarella cheese and bake in a hot oven until cheese has melted and golden brown.