



REGINA'S
FARM KITCHEN®

FIG & BLEU CHEESE- STUFFED PORTOBELLO MUSHROOMS

SERVING SIZE: 6-8

INGREDIENTS:

1 jar Regina's Farm
Kitchen™ Fig Orange
Black Pepper Artisan
Fruit Spread

6-8 baby portobello
mushroom caps

2 tbsp. Panko
breadcrumbs

6 oz. bleu cheese

2 tbsp. fresh parsley,
washed and chopped
4 garlic cloves, chopped

Sea salt and pepper,
to taste

1 egg, beaten

2 tsp. extra virgin olive oil



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When hosting, preparing the right appetizer—that’s both easy to make and unexpected—can be a challenge. Here’s a simply sophisticated recipe that combines bleu cheese, portobello mushrooms and Regina’s Farm Kitchen Fig Orange Black Pepper artisan fruit spread, all with a decidedly European flair. Bon appétit!

SERVING SIZE: 6–8

INSTRUCTIONS:

Preheat oven to 400°F. Clean mushroom caps with a paper towel and place on a sheet tray. (Remove the stems, but don’t discard them.)

Sprinkle mushrooms with sea salt and pepper. Chop the mushroom stems. In a saucepan, add extra virgin olive oil and sauté the fresh chopped garlic, chopped mushroom stems, fresh parsley, salt and pepper. Set aside.

In a bowl, mix the breadcrumbs, one beaten egg, 2 tbsp. RFK Fig Orange Black Pepper artisan fruit spread and 3 oz. of bleu cheese. Toss in the sautéed items from the saucepan. Gently fold.

Top each mushroom with the folded items above. Then, bake the mushrooms for 10 minutes, until they get a little crisp on the edges and the cheese melts. Remove from oven and top each with a bit more Fig Orange Black Pepper fruit spread, and sprinkle on the remaining bleu cheese.

Serve with crostini or rustic French bread and RFK’s Fig Orange Black Pepper on the side.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

