



## ***PORTOBELLOS WITH SWEETENED DRIED CRANBERRY & SAUTEED SPINACH***

- 8 medium (4-inch) portabella mushrooms
- 4 tablespoons olive oil, divided
- 2 tablespoon balsamic vinegar
- Salt and ground black pepper, to taste
- 12 ounces (about 8 cups packed) ready-to-use baby spinach leaves, stems removed
- 2 ounces (1/2 cup) chopped, thinly sliced prosciutto or Canadian bacon (optional)
- 2 teaspoon finely chopped garlic
- 1 ½ teaspoon finely chopped fresh rosemary
- 1 package (5 oz.) sweetened dried cranberries
- ¼ cup port or water
- ¼ cup pine nuts, toasted

Heat oven to 400° F. Quickly rinse mushrooms and pat dry. Remove and chop stems; reserve. Place mushrooms on oiled baking sheet. Combine 3 tablespoons olive oil and balsamic vinegar; brush on mushrooms. Sprinkle with salt and pepper.

Roast mushrooms, gill-side down, for 15 minutes or until tender and golden brown. Meanwhile, heat remaining 1 tablespoon olive oil in large skillet (or Dutch oven) over medium-high heat. Add mushroom stems, prosciutto, garlic and rosemary. Stir and cook until fragrant.

Stir in sweetened dried cranberries; cook until liquid is reduced to about 1 tablespoon. Stir in spinach and cook until wilted, adding 1 to 2 Tablespoons water, if needed to steam spinach. Remove from heat and stir in pine nuts, salt and pepper. Spoon spinach into mushrooms. Serve warm.

Makes 8 servings.

Serving option: Omit mushrooms and serve sweetened dried cranberries and sautéed spinach as a vegetable side dish.