

**Laura Phillip's Stuffed Mushroom Caps with Pork Breakfast Sausage, Spinach
and Feta Cheese**

(Adapted from recipe by Janice Janostak)

small to medium-size portabello mushroom caps, or large crimini, cleaned and de-stemmed

1 lb package Four Mile River Farm pork breakfast sausage,

fresh spinach leaves, finely chopped

feta cheese

Heat oven to 350 degrees F.

Arrange prepared mushroom caps, gills-side up, on lightly oiled nonstick baking tray or dish.

Cook sausage in skillet over medium heat until browned; remove from pan with slotted spoon onto plate or bowl lined with paper towels to drain.

Reduce heat to low and stir spinach into the sausage drippings, stirring occasionally; cook 1-2 minutes or until wilted. Turn off heat, and add feta to pan. Mix spinach and feta with the pork sausage, then spoon evenly into prepared mushroom caps. Bake 12-18 minutes, or until mushrooms are tender but not mushy in the centers. - *Laura Phillips-*