

## Spinach, Manchego and Serrano Ham Stuffed Mushrooms

1lb. medium white mushrooms (about 14) ,wiped clean  
5 Tbs. extra-virgin olive oil  
3 slices country style white bread  
4 scallions , thinly sliced  
¼ cup dry sherry  
2 oz. Spanish serrano ham, chopped  
6 oz. fresh baby spinach, roughly chopped  
¼ cup heavy cream  
1/3 cup plus 2 Tbs. freshly grated Manchego cheese

Set an oven rack 6 inches from the broiler and heat the broiler to high.

Completely removed the mushrooms stems; thinly sliced the stems. Set the mushrooms caps stem side up on a rimmed baking sheet , drizzle with 1 ½ Tbs. of the oil and sprinkle with ½ tsp. of the salt and a few grinds of pepper. Broil until the mushrooms are brown and completely tender, about 6 minutes.

~~Put the bread in the food processor until it forms uniform crumbs.~~ In a large saute pan, heat 2 Tbs. oil over med-high heat . Add the breadcrumbs and ¼ tsp. salt, and cook, stirring constantly until the breadcrumbs crisp and turn light brown 4-5 minutes. Transfer to a plate and wipe the pan clean.

Return the pan to high heat , add the remaining 1 ½ Tbs. oil , the scallions and chorizo and saute until browned and softened, about 1 ½ -2minutes. Add the mushrooms stems and ½ tsp. salt. Cook, stirring, until the stems soften and brown, about 3 minutes. Add the sherry and cook until almost evaporated, 10-45 seconds. Add the spinach and stir until wilts, about 1 minute. Add the cream and 1/3 cup Manchego, reduce heat to medium , and cook until the cream reduces slightly, about 2 minutes. Taste for salt and pepper, let cool.

Discard any liquid that may have accumulated in the mushroom caps. Mound the spinach mixture into the caps; top with the breadcrumbs (press them into the filling) and the remaining 1 Tbs. Manchego.

Heat the broiler to high. Broil the caps until the breadcrumbs brown a little more and the mushrooms heat through, 1-2 minutes.

22-24 mushrooms