

Portabello Mushrooms Stuffed with Ground Chicken

3 medium potatoes, peeled and cubed

1 tablespoon salt

2-3 tablespoons oil (olive or vegetable)

1 medium onion, peeled and chopped

1/2 kilo or 1 pound ground chicken (chicken mince)

1 egg

2 teaspoons garlic powder OR 2 cloves crushed garlic

1 teaspoon smoked paprika

1 flat teaspoon ground ginger

1 flat teaspoon ground cinnamon

pinch salt

pinch black pepper

12 nice sized portabello mushrooms, cleaned and stems removed

Directions:

Preheat the oven to 350 F/180 C.

Take the peeled, cubed potatoes and place in a deep pot with water to cover and the salt. Bring to the boil and lower to medium high and cook till potatoes are completely tender. Drain and cool the potatoes and set aside. Take the peeled, chopped onion and saute in the oil till light brown. It's preferable to use more oil since the chicken needs the extra fat. Place the cooked potatoes and onion together in a bowl and mash well together till smooth. Add the ground chicken, egg and all the spices and mix thoroughly till smooth.

Take the cleaned portobellos (and if need be scoop out some of the innards to make more room for filling) and place on parchment lined pan with high sides. Take scoops of the chicken mixture and mound in the mushrooms with a domed top and place on parchment. Bake at 350 F/180 C for 25-30 minutes or till tops are lightly browned and chicken mixture is cooked through. Do not overbake or it will dry out. Serve as is or plated with a small scoop of mashed potatoes on the side.