

Oven Baked Portobello Mushrooms

A delicious starter, light lunch or dinner, or a snack

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

- 4 big portobello mushrooms, washed
- olive oil
- salt
- black pepper
- fresh thyme
- about 100g feta cheese
- some parmesan cheese



DIRECTIONS

1. Drizzle an oven tray with some olive oil.
2. Remove the foot from the mushrooms and place the in the oven tray.
3. Drizzle some more olive oil on the mushrooms.
4. Season with salt, pepper and fresh thyme.
5. Crumble the feta cheese on the mushrooms, about 25g per mushroom.
6. Then grate some parmesan cheese on the mushrooms and season with some more black pepper.
7. Bake the mushrooms in 200°C in the middle shelf of the oven for 10 minutes. Then drop the temperature to 150°C and continue baking for another 10 minutes or until a fork pierces through easily.
8. Remove from the oven and allow to cool a little. Hot mushrooms can burn your tongue very badly.
9. Serve as a starter or as a side to any other meal.