



GRILLED GARLIC MUSHROOMS WITH HOMMUS

Preparation: 10 minutes

Cooking: 5 minutes

Serves: 4

INGREDIENTS

- 1/3 cup Olive Oil
- 2 cloves garlic, crushed
- 8 medium flat mushrooms, stalks trimmed
- 100g baby spinach
- 200g carton hommus dip
- 1tbs diced chives

METHOD

1. Preheat grill on high heat. Combine oil, garlic, salt and pepper in a small bowl.
2. Place mushrooms stem side down on a grill tray. Brush with garlic oil to coat and grill for 2 minutes. Turn mushrooms and brush with garlic oil. Grill for a further 2-3 minutes.
3. Place mushrooms on a bed of baby spinach. Spoon a dollop of hommus on each mushroom. Sprinkle with chives and season with pepper.

ENJOY!

TIP

* Why not serve as a starter. This dish is tasty and nutritious and so simple to make..Your friends will be impressed.