

# Fig, Pear and Honey Portobellos with Blue Cheese

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## Ingredients

- 6 baby portobello mushroom caps
- 2 Tbsp breadcrumbs
- 3 ounces blue cheese
- Classic Fig with Pear & Honey Jam

**Serving Size: 2 Appetizers**



## Directions

- Preheat oven to 400 degrees fahrenheit
- Clean mushroom caps with a paper towel and place on sheet tray, stem side down.
- Sprinkle mushrooms with sea salt and place in oven for 10 minutes.
- While mushrooms are cooking, in a bowl mix blue cheese with breadcrumbs.
- Remove tray from oven and turn mushrooms over.
- Top each mushroom with 0.5 oz of blue cheese mix and 1 tsp Blake Hill's Fig with Pear and Honey Jam.
- Place mushrooms back in oven for 5-7 minutes until they get a little crisp on their edges and the cheese melts.
- Serve with crostinis or crispbread and enjoy!