**The Woodlands at Phillips**

**Portobello’s Stuffed with a Leek and Gruyere Scramble**

**Ingredients:**

2 large Portobello mushroom caps

2 tablespoons plus 2 teaspoons olive oil, *divided*

1-2 leeks

½ teaspoon kosher salt and few grinds pepper, *divided*

1 teaspoon minced shallots

1 tablespoon cream

1 tablespoon butter

¼ cup grated Gruyere cheese

4 eggs

**Directions:**

Preheat oven to 425 degrees F. clean the leeks: Slice off the tough, dark green top and the root and discard. Slice the leek lengthwise down the middle. Then slice horizontally into thin half-moons. Fill a bowl with cold water and place the sliced leeks in it, separating the layer with your fingers and agitating them a bit in the water. Let it sit for 1- 2 minutes until the dirt and sediment trapped in the leeks has settled to the bottom. Scoop the leeks off the top of the water with a slotted spoon and place them on a bed of paper towels to blot them almost dry.

Clean mushrooms. Remove the stems from mushrooms and gently remove gills with a spoon. Brush the mushrooms with 2 tablespoons olive oil and sprinkle with ¼ teaspoon kosher salt and a couple of grinds of peppers. Roast for 15-20 minutes (depending on the size of the mushroom) or until they are nicely roasted but still holding their general shape. After you remove the mushrooms, turn the oven down to 350 degrees F.

While roasting the mushrooms, preheat a large skillet over medium-low heat. Pour in 2 teaspoons of olive oil. Add minced shallots and sauté for 30 seconds until fragrant, stirring constantly. Add leeks and toss them to coat with oil. Sauté until they start to brown, about 15 min, stirring occasionally. Remove them to a paper towel-lined plate to drain for a bit.

Whisk together the eggs, cream, ¼ teaspoon kosher salt, and a few grinds pepper. Turn the skillet up to medium and let it preheat for a bit. Heat1 tablespoon butter in it. Pour in the egg mixture and scramble until the eggs are just underdone. Add in the leeks and scramble for another few seconds. The eggs should still have the soft just-undone look but not look quite wet anymore.

Spoon equal amounts of eggs onto each roasted mushroom cap. Top both stuffed mushrooms with grated Gruyere cheese. Place the stuffed mushrooms in the oven until the cheese is melted and the eggs are just done – just a few minutes. Remove from the oven, grind on a last grind of pepper, and serve immediately.