Gratin stuffed potatoes with mushrooms



Raciones para 2

4
Potatoes
8/10
Garlic cloves
175 g
Mushrooms, canned

Salt, Oil and Pepper

Shredded mozzarella cheese

- Wash the potatoes and cook them until tender.
- 2 Cut potatoes in half and scoop out the inside with a spoon.
- Cut the garlic cloves and sauté for 10 minutes in a pan with oil. Add mushrooms. Add Salt and pepper to taste.
- Away from the heat, add three tablespoons of cheese and mix with the interior of the potatoes. Salt to taste.
- Fill the halves of the potatoes, sprinkle cheese on top and bake on the grill until brown.

Chef's Notes			

https://cookinglovers.teka.com/es/receta/patatas-rellenas-de-setas-y-gratinadas-al-horno/

