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

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

Chef's Notes

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