



# BBQ SAVOURY MINCE & CHEESE TOPPED MUSHROOMS



HEAT LEVEL 

Delight your taste buds with our BBQ Savory Mince & Cheese Topped Mushrooms, where savory minced meat meets the smoky goodness of barbecue, all crowned with gooey melted cheese for a delectable bite-sized sensation.

20 Mins

3 Servings

## INGREDIENTS

4 large brown mushrooms (1 punnet)  
45 ml (3 Tbsp) butter or margarine  
30 ml (2 Tbsp) cooking oil  
60 ml (1/4 cup) Spur Durky Sauce  
3 ml (1/2 tsp) Spur Lemon & Peri Peri Seasoning  
Cooking oil for frying  
250 g Barbeque Savoury Mince  
200 ml (3/4 cup) grated Cheddar or mozzarella cheese  
15 ml (1 Tbsp) chopped fresh parsley or rocket

## METHOD

- 1 Preheat the oven to 180°C.
- 2 Wipe the mushrooms with kitchen paper. Cut the stems off mushrooms, chop coarsely and return to the centre of mushroom.
- 3 Place mushrooms on baking tray. Top each with a slice of butter, oil, Spur Durky Sauce and Spur Lemon & Peri Peri Seasoning.
- 4 Heat Barbeque Savoury Mince slightly and spoon on top of each mushroom. Sprinkle with cheese.
- 5 Place mushrooms in oven for about 15 minutes. Remove from oven, garnish with parsley or rocket and serve warm.

## VARIATIONS

- 1 Substitute the large mushrooms with any bread roll or toasted bread slice

