



**Recept geschikt voor:** 4 porties | **Moeilijkheid:** 🍳 🍳  
**Vorbereidingstijd:** 10 min | **Bereidingstijd:** 30 min | **Totale bereiding:** 40 min

**Bertyn producten:** [Veggie Mince](#)

Bron: [bertyn.eu](http://bertyn.eu) | Chef: [Chantal Voets](#) | © Chantal Voets

# Stuffed mushrooms with minced seitan and sun-dried tomatoes

## Ingrediënten

- 4 large mushrooms (portobello)
- 200 g minced seitan
- 50 g. sun-dried tomatoes
- 1 mozzarella cheese (preferably smoked mozzarella)
- [Verde Salud extra virgin olive oil \(Amanprana\)](#)

## Bereiding

1. Remove the stalk from the mushroom and chop it finely, mix with the minced seitan and the chopped tomatoes (pesto of sun-dried tomatoes) use this mixture to fill the cap of the mushroom and cover with a slice of mozzarella.
2. Place in the oven for 20 minutes.