



MARINATED PORTOBELLO MUSHROOMS Thyme Garlic

CORN ON THE COB BBQ Butter

CREAMED SPINACH Parmesan

(Serves 4) EASY ★☆☆☆

TIME: 30mins

METHOD

Marinated Portobello Mushrooms

1. Heat mushrooms in a pan for 4 minutes before serving.

Corn on the Cob

- 1. Coat the corn with half portion of the BBQ butter.
- 2. Roast corn in the oven at 108°C for 6 minutes.
- 3. Remove corn from the oven and coat them with remaining butter before serving.

Creamed Spinach

- 1. Heat the spinach over low heat in a sauce pan for 4 to 5 minutes.
- 2. Transfer into a suitable bowl and top with grated parmesan.

INGREDIENTS

Marinated Portobello 250g

Mushrooms

Corn on the Cob, halved 4pcs

BBQ Butter 100g

Creamed Spinach 250g

Parmesan 60q

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