



Grilled garlic mushrooms with hummus

Ready in 12 minutes

Serves: 4

1/3 cup olive oil

2 garlic cloves, crushed

salt and ground black pepper

8 medium (about 90g each) flat mushrooms, stalks trimmed

100g baby spinach leaves

200g carton hummus dip

1 tbs finely chopped chives

1. Preheat a grill on high heat. Combine oil, garlic and salt and pepper in a small bowl.
2. Place mushrooms stem-side down on a grill tray. Brush mushrooms with garlic oil to coat. Grill for 2 minutes. Turn mushrooms and brush with garlic oil. Grill for a further 2-3 minutes or until just tender.
3. Place spinach and grilled mushrooms on serving plates. Spoon a dollop of hummus on each mushroom. Sprinkle with chives, season with pepper. Serve.