

A plant-based version of oysters Rockefeller, a popular American restaurant appetizer. It consists of baked oysters with a rich green sauce, and is named after John D. Rockefeller for its extreme richness.

INGREDIENTS

serves 2

12 oz oyster mushrooms,
tough parts of stems
removed
olive oil
1 lb baby spinach
1/4 cup vegan mayonnaise
(I use Just mayo)
1/4 cup fresh fennel,
chopped
1 tsp Dijon mustard
1 shallots, chopped
1 clove garlic, minced

DIRECTIONS

Preheat oven to 400°F. Spread mushrooms in baking dish. Heat a little oil (or water) in large skillet over medium-high heat. Sauté half of spinach 1 to 2 minutes, or until wilted, tossing occasionally. Remove from pan and place in baking dish on top of mushrooms. Repeat with remaining spinach. Whisk together remaining 1 Tbsp oil, mayonnaise, fennel, mustard, shallots, and garlic in bowl. Spread sauce over spinach until well covered. Bake 15 minutes, or until sauce begins to brown. Then broil 2 to 3 minutes, or until brown and bubbly. Serve as side dish, or with rice or quinoa as main dish.

Note that instead of using one baking dish, you can divide the ingredients into individual ramekins for a fancier serving.