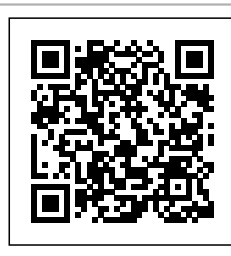


Garlic Mushrooms



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 10 minutes

Cook Time: 25 minutes

Ingredients

- __ 1 lb of Button or Cremini (or baby Bella) Mushrooms, small ones ekft whole, bigger ones halved and cleaned well
- __ 4 Tbsp of Olive Oil
- __ 6 Cloves of Garlic, minced
- __ 1/4 cup of Dry White Wine
- __ Handful of chopped Parsley
- __ 2 Tbsp of Butter
- __ Salt and Pepper, to taste

1) In a large skillet, add the olive oil, preheat over medium high heat (right between medium and medium-high) once ready, add the mushrooms, cook for about 15 minutes or until cooked down and browned.

2) Add the garlic and butter, season well with salt and pepper, sauté for a couple minutes, then de-galze with the wine for a minute or so, finish off with the parsley and enjoy!

