

Buttery Garlic Mushrooms

Calories: 3,570 kcal

Servings: 4

Time: 15 Mins

Ingredients

- 60.00 g Butter (unsalted)
- 500.00 g Button Mushrooms or Cremini
- 4.00 cloves Garlic (minced)
- 15.00 ml Olive Oil
- 0.50 an Onion (chopped, optional)
- 30.00 g Parsley (fresh, chopped)
- 2.00 g Salt and Pepper (to taste)
- 6.00 g Thyme leaves (fresh, chopped)
- 30.00 ml White Wine (optional)

Instructions

1. Heat the butter and oil in a large pan or skillet over medium-high heat. Then, sauté the onion until softened (about 3 minutes)
2. Add the mushrooms and cook for about 4-5 minutes until golden and crispy on the edges. Pour in wine and cook for 2 minutes, to reduce slightly
3. Stir through thyme, 30 g of parsley and garlic. Cook for a further 30 seconds, until fragrant. Season generously with salt and pepper (to your taste). Sprinkle with remaining parsley and serve warm.