

Simple Sautéed Mushrooms

It's so easy to sauté mushrooms perfectly with this simple recipe that is packed with a ton of flavor.





Prep Time: 10 minutes



Cook Time: 15 minutes



Total Time: 25 minutes



Yield: 6 servings

INGREDIENTS

3 tbsp butter
1 tbsp olive oil
2 clove garlic, diced
2 shallots, diced
1 lb sliced portabella mushrooms
1 lb sliced white mushrooms
1/4 cups chicken stock
salt and pepper to taste

INSTRUCTIONS

Melt butter along with olive oil in a large skillet over medium heat.

Add garlic, shallot, mushrooms and chicken stock. Sauté until tender, about 15 minutes.

Remove from heat and serve immediately.

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