

Garlicky Sauteed Mushrooms

Serves

4

Ingredients

3 tbs. extra virgin olive oil
2 garlic cloves, minced
1/2 tsp. chili flakes
2 pounds button mushrooms, sliced
4 tbs dry white wine
2 tbs. chopped Italian parsley
2 sprigs fresh rosemary
salt and fresh ground black pepper

Preparation Instructions

Heat olive oil in a wide skillet. Add the garlic and the chilli flakes and cook until aromatic. Add the mushrooms, cook over medium high heat until soft and browned. Add the wine, parsley, rosemary, salt and pepper. Cook 5 more minutes, or until all the moisture in the pan has evaporated.