

# RECIPE OF THE WEEK

## Mushrooms with Leek Sauté

### Ingredients

2 tbsp. Olive oil  
2 lb. mushrooms (button or cremini) – sliced  
Salt – to taste

2 leeks – sliced crosswise and rinsed well  
1 tbsp. chopped fresh tarragon



### Preparation

1. Add olive oil in a large skillet over medium heat.
2. Add mushrooms and sprinkle with  $\frac{1}{2}$  tsp. salt. Cook, while stirring occasionally, until mushrooms release water and the pan begins to dry out again. For about 10-15 minutes.
3. Add sliced leeks and cook for 2-3 minutes or until they soften a bit. Keep stirring.
4. Add tarragon and stir until the fragrance spread.
5. Serve warm and enjoy!

