

GRILLED GARLIC MUSHROOM SKEWERS

INGREDIENTS

- 1 lbs. mushrooms - sliced lengthwise
- 1 tablespoons olive oil
- ½ tbsp. soy sauce
- 1½ cloves garlic, chopped
- ¼ tsp. thyme, chopped
- ½ tsp. fresh chopped parsley
- ⅛ tsp. salt and pepper, or to taste
- ¼ tsp. red chili pepper flakes, optional



PREPARATION

1. Making the grilled mushroom skewers: Marinate the sliced mushrooms in the mixture of the remaining ingredients for 30 minutes. In the meantime, soak wooden skewers in water to prevent burning.
2. Skewer the mushrooms (it's easier when you twist through the mushroom).
3. Grill until just tender and slightly charred, for about 2-3 minutes per side.
4. Transfer the grilled mushroom skewers to a serving platter and sprinkle some chopped parsley.
5. Serve immediately. Enjoy!

