

# MUSHROOM AND GARLIC SAUTE

## INGREDIENTS

- 2 tbsp. olive oil
- 12 oz. button mushrooms - thinly sliced
- 3 cloves garlic - chopped
- Salt and pepper
- 4 green onions - finely chopped



## PREPARATION

1. Heat up olive oil in a large skillet on medium heat until hot but not smoking.
2. Add the sliced mushrooms and garlic, and sauté for about 3 minutes. Stir regularly using a spatula.
3. Sprinkle with a little bit of salt and cover with the lid. Allow mushrooms to cook for another 2 minutes and stir occasionally.
4. Remove the lid after mushrooms have released moisture and sauté for another 5 or so minutes on medium-high heat - stir with a spatula.
5. Season with salt and pepper, to taste. Sprinkle with chopped chives or green onions.
6. Sprinkle with chopped chives or green onions and serve.

