

LEMON GARLIC MUSHROOMS



SERVING SIZE

3



INGREDIENTS

ITEM

Cremini Mushrooms, Cleaned and Sliced
Garlic Cloves, Minced
Extra Virgin Olive Oil
Fresh Rosemary, Minced

QUANTITY

1 Lb.
3
1 Tbsp.
1 Tbsp.

ITEM

Lemon, Juice
Lemon, Zest
Salt and Pepper

QUANTITY

½
½
To Taste



PREPARATION

- In a large pan, heat olive oil over medium heat.
- Add minced garlic and cook for about 30 seconds until fragrant.
- Add the sliced mushrooms and sauté for 5-7 minutes until they release their juices and start to brown.
- Stir in rosemary, lemon juice, and lemon zest. Cook for another minute.
- Add salt and pepper to taste, give it a final stir, and serve warm.