



Buttery Sautéed Mushrooms with Fresh Herbs

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 15 minutes

Total Time: 20 minutes

Ingredients

- 3 tbsp unsalted butter, divided
- 2 tbsp extra-virgin olive oil
- 1 & 1/4 pounds mixed fresh mushrooms (such as oyster, hen-of-the-woods, beech, cremini, and shiitake), cut or torn into bite-size pieces (about 5 & 1/2 cups)
- 1/2 tsp kosher salt, plus more to taste
- 3 garlic cloves, gently smashed
- 2 thyme sprigs
- 1 rosemary sprig
- 3 tbsp (1 & 1/2 ounces) dry white wine
- 1 tbsp coconut aminos or soy sauce
- 1 tbsp fresh lemon juice
- Black pepper, to taste

Instructions

Heat 2 tablespoons butter and oil in a large skillet over medium until butter melts. Stir in mushrooms and salt; cover and cook, undisturbed, until mushrooms release their liquid, about 4 minutes.

Uncover and add garlic, thyme, and rosemary. Cook, stirring occasionally, until liquid is evaporated and mushrooms are browned and tender, about 6 minutes. Stir in wine; cook, stirring occasionally, until evaporated, about 1 minute.

Stir in coconut aminos and lemon juice; cook, stirring occasionally, until almost evaporated, about 1 minute. Stir in remaining 1 tablespoon butter; cook until butter is melted and mushrooms are glossy, about 1 minute. Remove from heat. Season with salt and pepper to taste.

Recipe from Food & Wine