

Tapena

GRAB A FORK



Seasoned Mushrooms

Ingredients

- 3 pounds fresh cremini, white, and/ or fresh wild mushrooms*, cut into bite size pieces (halved or quartered)
- 2 Tbsp extra-virgin olive oil
- 6 cloves garlic, minced
- 1/2 cup sherry wine (not cooking sherry)
- 1/4 cup chicken broth
- 2 Tbsp fresh lemon juice
- 3 Tbsp minced fresh parsley

* Mushrooms should be cleaned with a damp cloth.

Directions

Heat oil in a skillet. Warn garlic.

Add mushrooms; stir to keep from scorching for 8 minutes allowing the moisture to release.

Add sherry and chicken broth, stir as needed leaving a small amount of broth, about 10 minutes.

Remove from heat. Stir in parsley.

Season with salt and pepper.