

# Sauteed Mushrooms with Rosemary and Garlic

**Serves:** 2 to 4

## **Ingredients:**

2 tablespoons unsalted butter

2 tablespoons extra virgin olive oil

3 large cloves of garlic, roughly chopped

1 tablespoon fresh rosemary, finely chopped (about 3 sprigs) or 1 ½ teaspoons dried rosemary

8 ounces cremini or shiitake mushrooms, stems trimmed and cut into thick slices (1/4 to 1/3 inch)

½ teaspoon kosher salt (skip if using salted butter)

¼ teaspoon black pepper

2 tablespoons water or broth

## **Serving suggestions:**

Atop steaks or pork chops

Tossed with long-noodle pasta (spaghetti, linguini, fettuccine)

Over toast and/or eggs

## **Directions:**

In a large pan over medium heat, melt the butter with the olive oil. Add the garlic and rosemary and stir until fragrant, about one minute.

Add the mushrooms and stir well to fully coat them in the butter. Add the salt and pepper and stir to combine. Let the mushrooms cook, stirring occasionally, until they develop a golden color, about 8 minutes.

Add the water to deglaze the pan and stir until the liquid is almost fully evaporated, about 5 minutes. Taste and add more seasoning, as desired. Serve immediately and enjoy.