

# Basic Sautéed Mushrooms

Recipe By *Barbara Kafka*



Cooking and Prep:  10  
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Serves:  2

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegan, Gluten Free,  
Vegetarian, Pescetarian, Sugar  
Free

**Source:** Whisk by Ami  
Magazine

This is a technique for cooking any variety of mushrooms, from basic white button to chanterelles.

## Ingredients (4)

### Main ingredients

- 2 tablespoons safflower oil
- 1/2 pound mushrooms, stemmed and cut into quarters
- Haddar Kosher Salt**, to taste
- freshly ground **Gefen Black Pepper**, to taste

## Start Cooking

### Sauté the Mushrooms

Yields 1 cup.

1. Heat oil in a 10-inch skillet over high heat. When the oil shimmers, reduce heat to low and add mushrooms.
2. Cook the mushrooms, stirring occasionally, until golden brown or fully cooked, 5-6 minutes. Season with salt and pepper to taste.