

Medley of Mushrooms

Recipe By *Estee Kafra*



Cooking and Prep:  15
m

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb, Vegan,

Pescetarian, Sugar Free

Source: Family Table by

Mishpacha Magazine

Mushrooms are a delicious side dish at any time of year. They go with just about anything, and the wine in this dish complements both fish and poultry exceptionally well. The thyme gives it that gourmet flavor.

Ingredients (10)

Main ingredients

- 2 tablespoons olive oil
- 1 pound (454 grams) mushrooms (a combination of shiitake, cremini, and white button), chopped
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 3 tablespoons finely chopped shallots

- salt, to taste
 - pepper, to taste
 - splash of **Bartenura Balsamic Vinegar** (*optional*)
 - 1/4 cup **Tio Pepe** or other dry sherry or white wine
 - 1 tablespoon fresh thyme, plus more for garnish
 - 1 tablespoon flat parsley, plus more for garnish
-

Start Cooking

For the Mushrooms

1. Heat oil in a frying pan over medium heat. Add mushrooms, garlic, and shallots and stir. The mushrooms will absorb all the oil.
2. Sprinkle with salt and pepper and stir gently with a wooden spoon for two to three minutes, until the mushrooms begin to release their moisture and shrink.
3. In about five minutes, the liquid will begin to evaporate and the mushrooms will start to brown.
4. Add balsamic vinegar, if desired, and wine then cook until evaporated, without stirring too often.
5. Stir in the parsley and thyme, and cook for 30 seconds more.
6. Immediately before serving, garnish with more fresh thyme and parsley.