

Brussels Sprouts with Mushrooms

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

An easy Brussels sprout and mushroom recipe to serve as a side My husband and I adore Brussels sprouts and usually just steam them and serve them with butter

Ingredients

- - 4 cups Brussels sprouts
- trimmed and halved - 5 tablespoons butter - ½ pound whole mushrooms - ½ cup chopped fresh parsley - fresh lemon juice - salt and pepper to taste

Instructions

1. Cook Brussels sprouts in a pot of lightly salted boiling water for 15 minutes
2. or until fork-tender; strain through a colander
3. removing as much water as possible. Set aside. Melt butter in a large skillet over medium-high heat. Cook and stir mushrooms until lightly browned. Toss Brussels sprouts with mushrooms and sprinkle with parsley
4. lemon juice
5. salt
6. and pepper. Serve immediately.