

GarlicRosemary Mushrooms

Savannah · 28/09/2024

**Prep Time**

4

Difficult

Medium

Servings

4 servings

Description

These simple sauteed mushrooms work as a quick weeknight side dish To turn them into a main course toss with cooked pasta and a generous handful of Parmesan cheese or fold into an omelet with Gruyere fontina or Swiss cheese

Ingredients

- - 1 ounce bacon
- chopped - 1 ½ pounds mixed mushrooms
- such as cremini
- shiitake (stemmed) and portobello
- cut into 1/4-inch slices - 2 cloves garlic
- finely chopped - 1 ½ teaspoons chopped fresh rosemary - ¼ teaspoon salt - 1 pinch freshly ground pepper to taste - ¼ cup dry white wine

Instructions

1. Cook bacon in a large skillet over medium heat until just beginning to brown
2. about 4 minutes. Add mushrooms
3. garlic
4. rosemary
5. salt and pepper and cook
6. stirring occasionally
7. until almost dry
8. 8 to 10 minutes. Pour in wine and cook until most of the liquid has evaporated
9. 30 seconds to 1 minute.