

Sautéed Garlic Butter Mushrooms

Ingredients

- 1 8 oz. package Giorgio White Mushrooms (sliced or whole)
- 2 tablespoons butter
- 1 tablespoon olive oil
- 3 cloves garlic, minced
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon fresh parsley, chopped (optional)

Directions

Prepare the mushrooms: If using whole Giorgio White Mushrooms, rinse and pat dry, then slice if desired. If using the sliced package, simply open and set aside.

Heat the pan: In a large skillet, add the butter and olive oil over medium heat until the butter melts completely.

Cook the mushrooms: Add the Giorgio White Mushrooms to the skillet. Stir to coat them in the butter and oil.

Season: Sprinkle the mushrooms with the salt and black pepper, then continue cooking for 6–8 minutes, stirring occasionally, until they are browned and tender.

Add garlic: Add the minced garlic to the mushrooms and cook for 1–2 more minutes, stirring to ensure the garlic doesn't burn.

Finish: Remove from heat and toss with the chopped fresh parsley (optional).

Serve: Enjoy warm as a side dish, on toast, over steak, or mixed into pasta.