

Mushroom recipes

Mushrooms on Toast – Serves 2

This is a great snack for mushroom lovers. Again very quick to prepare and very tasty!

Preparation Time:- Approximately 2 minutes

Cooking Time:- Approximately 6-7 minutes.

Ingredients:- 4 handfuls of mushrooms chopped into quarters (whichever type you have or prefer), a small handful of chopped parsley, 2 finely chopped garlic cloves, lemon, a large knob of butter, 3 tbsp olive oil

Instructions:- Warm the butter in a frying pan and add the garlic when the butter starts to sizzle. Cook until the garlic is soft, but not coloured and then add the oil. Add the mushrooms when the oil starts to bubble and half the parsley. You may need to add more oil to the mushrooms during cooking as it gets absorbed, best to go by your own judgement. Cook the mushrooms until they are coloured and then add the rest of the parsley. Season with salt & pepper and add a little squeeze of lemon juice. Serve immediately on to thick, crusty toast – yummy!

Handy Hint: This also makes a lovely addition to pizza toppings.