

# Parmesan Sauteed Mushrooms



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Recipe by: Laura Vitale

Serves 4

**Prep Time: 10 minutes**

**Cook Time: 10 minutes**

## Ingredients

\_\_ 16 oz of Cremini Mushrooms, halved if really big or left whole if they are on the smaller side

\_\_ 4 Cloves of Garlic

\_\_ 2 Tbsp of Olive Oil

\_\_ 2 Tbsp of Unsalted Butter

\_\_ 1/4 cup of Water

\_\_ 2 Sprigs of Thyme, stems removed and leaves roughly chopped

\_\_ 2 Tbsp of Heavy Cream

\_\_ 2 Tbsp of Freshly Grated Parmigiano Reggiano

\_\_ 2 Tbsp of Freshly Chopped Parsley

\_\_ Salt and Pepper, to taste

1) Preheat a large skillet over medium heat, add the oil and butter and allow the butter to melt and the mixture get hot. Add the mushrooms and thyme, saute for about 8 to 10 minutes or until they begin to slump down a bit a develop some good color.

2) Add the garlic and cook for another 30 seconds, add the water and allow it to reduce a bit for a few seconds.

3) Season with salt and pepper to taste, add the cream, Parmesan and parsley and cook for 1 minute.

4) Serve right away!

