

Less than 30 minutes

Serves 4

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Ingredients:

- Glug olive oil
- ¼ cup (60g) butter + extra 1 Tbsp (15g) for sauce
- ½ onion, finely chopped
- ½ punnet (125g) PnP portabellini or white button mushrooms, halved
- ½ punnet (150g) PnP baby white button mushrooms, whole
- 3 sprigs fresh thyme
- Handful fresh parsley, chopped
- 2 Tbsp (30ml) white wine (optional)
- 2 cloves garlic, finely chopped
- Salt and milled pepper

Method:

1. Heat oil and ¼ cup (60g) butter over medium heat.
2. Sauté onion for about 3-5 minutes or until soft.
3. Add mushrooms and sauté for 8-10 minutes over high heat until golden-brown.
4. Add wine and extra butter and cook for about 3-5 minutes, until slightly reduced.
5. Stir through thyme, garlic and half the parsley.
6. Cook for another minute until fragrant and infused.
7. Season well and garnish with remaining parsley before serving.

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