
Warm Mushroom Salad

Total time: 20 min Yield: 4 Servings

Ingredients

1/2 lb shiitake mushrooms
1/2 lb king alii mushrooms
2 Tbsp canola or olive oil
1/4 lb whole butter
1/4 cup garlic (sliced)
salt
pepper
1 lemon (juiced)
2 lb mixed baby greens

Prep Time: 15 min Cooking Time: 5 min Total Time: 20 min

Instructions

Rub mushrooms lightly with a paper towel to clean; then slice and set aside.

Heat oil in large saute pan for about 5 minutes, until just before oil starts to smoke; then add the butter.

After the butter has melted, add all of the mushrooms, garlic, salt and pepper to taste; add another tablespoon of butter or oil, if desired. Saute on high heat for about 5 minutes. Add in lemon juice and mix; be careful not to overcook the mushrooms.

Place greens in a shallow bowl. Spoon mushrooms over top and serve as a starter or light meal.

Recipe brought to you by:

Chef Maka Kwon

Source:

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