



United States Department of Agriculture

Simple Sautéed Mushrooms

Yields 3-4 servings

Cook Time: 5 minutes | Total Time: 5 minutes

1 tablespoon olive oil, vegetable oil, or butter

½ lb. sliced fresh mushrooms

1 teaspoon dried herbs (Italian, basil, rosemary, tarragon, or thyme)

Pinch of salt (optional)

1. Heat 1 tablespoon vegetable or olive oil or butter in a large skillet over medium-high heat. Sauté ½ lb. sliced mushrooms for 3-4 minutes or until starting to brown.

2. Add 1 teaspoon dried herbs and a pinch of salt (optional) and sauté for 1-2 minutes.

Tip: It is important to use a large pan, so the mushrooms are in a single layer and will brown rather than steam and release all their juices.

Recipe adapted from © Mushroom Council

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