

**MUSHROOMS WITH GARLIC, LEMON, AND OREGANO**  
**by radish\*rose**

**Ingredients:**

16-20 oz. portabello mushrooms, cleaned, de-stemmed and sliced 1/4" thick

1/2 tsp. fine sea salt

2 T. olive oil

1 tsp. dried oregano

3 cloves garlic, pressed

Zest (grated) and juice of 1 lemon (added separately)

1/4 c. chopped fresh parsley (plus more for garnish if desired)

Salt & pepper to taste

**Optional:** Flaky sea salt (such as Maldon) for finishing

**Equipment:** Large saute pan

**Method:**

Heat olive oil in saute pan over high heat. Once hot, add mushrooms and salt. Cook over high heat until mushrooms "sweat" or let go of their juices. Add oregano, lemon zest, pressed garlic, and a few grinds of freshly ground pepper. Continue cooking until mushroom juices evaporate almost completely. Taste for seasoning and add more salt & pepper if needed. Turn off heat. Stir in lemon juice and parsley. Sprinkle with a few flakes of finishing salt (such as Maldon) if desired. Serve (sprinkle with more fresh parsley if you like).

**Original post:** <http://radishrosecooks.com/2014/05/04/mushrooms-with...on-and-oregano/>

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