Sautéed Oyster Mushrooms with Garlic and Butter

Ingredients (Serves 2)

- **150g** oyster mushrooms (torn into bite-sized strips)
- **15 ml** olive oil
- **7g** butter (plus extra for finishing)
- **1 small** shallot or minced garlic cloves
- **Pinch** salt & black pepper
- **1/2 tbsp** fresh chopped herbs (parsley or chives)

Hot Buttered Toast

Step-by-Step Instructions

1. **Prep the Mushrooms:** Gently clean the mushrooms with a damp paper towel (avoid soaking them so they don't get soggy) and tear them along the grain into even strips.

2. **Sear:** Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms in a single layer and let them cook **undisturbed** for 4 to 5 minutes so they release their moisture and get golden-brown edges.

3. **Add Aromatics:** Toss the mushrooms, then stir in the chopped shallot (or garlic), butter, salt, and black pepper.

4. **Finish:** Cook for another 2 to 3 minutes until tender and fragrant. Remove from heat, stir in fresh herbs, and serve immediately.

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