

Mixed Mushrooms with Garlic

Ingredients

3 tablespoons pure olive oil, 1 1/2 pounds mixed mushrooms, such as shiitakes, creminis and chanterelles, tough stems discarded, caps quartered if large, salt and freshly ground pepper, 1 garlic clove, minced, 1 tablespoon chopped flat-leaf parsley

Directions

1. Heat the oil in a large skillet.
2. Add the mushrooms and cook over high heat, stirring often, until any exuded liquid has evaporated and the mushrooms are nicely browned, about 10 minutes.
3. Season with salt and pepper and stir in the garlic.
4. Cook, stirring, until the garlic is fragrant, about 1 minute.
5. Stir in the parsley and serve hot.

Source

Recipes1M: www.foodandwine.com/recipes/mixed-mushrooms-with-garlic

RecipeML v1.1 - Terms of Usage

Data Source and Reliance

This recommendation system relies on the RecipeNLG dataset, which is publicly accessible on Kaggle. Recommendations generated are derived from the information contained within this dataset.

Disclaimer of Warranty

While we endeavor to provide accurate recipe recommendations, it's important to note that these suggestions are generated using Machine Learning and Natural Language Processing (NLP) technology. We do not guarantee the accuracy, completeness or suitability of any recommendations

Data Privacy and Security

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