

Garlic Mushrooms

Buttery Garlic Mushrooms with a mouth watering herb garlic butter sauce! You will love this 10-minute side dish that goes with anything!



Prep Time
5 mins

Cook Time
10 mins

Total Time
15 mins

Course: Side Dish Cuisine: American

Keyword: garlic mushrooms, mushrooms Servings: 4 serves

Calories: 168kcal Author: Karina



4.97 from 29 votes

Ingredients

- 4 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1/2 an onion chopped (optional)
- 1 pound (500 g) Cremini or button mushrooms
- 2 tablespoons dry white wine* (optional)
- 1 teaspoon fresh thyme leaves chopped
- 2 tablespoons chopped fresh parsley
- 4 cloves garlic minced
- Salt and pepper to taste

Instructions

1. Heat the butter and oil in a large pan or skillet over medium-high heat.
2. Sauté the onion until softened (about 3 minutes).
3. Add the mushrooms and cook for about 4-5 minutes until golden and crispy on the edges.
4. Pour in the wine and cook for 2 minutes, to reduce slightly.
5. Stir through thyme, 1 tablespoon of parsley and garlic. Cook for a further 30 seconds, until fragrant.
6. Season generously with salt and pepper (to your taste).
7. Sprinkle with remaining parsley and serve warm.

Notes

*Use a good quality dry white wine, such as Pinot Gris, Chardonnay, or a Sauv Blanc.

Nutrition

Calories: 168kcal | Carbohydrates: 5g | Protein: 3g | Fat: 13g | Saturated Fat: 6g | Cholesterol: 30mg | Sodium: 10mg | Potassium: 531mg | Sugar: 2g | Vitamin A: 540IU | Vitamin C: 4.4mg | Calcium: 32mg | Iron: 0.7mg