



## SAUTÉED PORTOBELLO MUSHROOMS

Makes 2 servings.

This dish has a distinct mushroom flavor enhanced by the truffle oil. I like to serve it as a first course.

### INGREDIENTS

- 3 portobello mushroom caps, each 4 inches in diameter
- 3 garlic cloves, finely chopped
- 4 tablespoons truffle oil
- $\frac{3}{4}$  cup frozen sweet peas, thawed
- 1 cup loosely packed flat leaf parsley, coarsely chopped
- 1–2 tablespoon balsamic vinegar
- Kosher salt
- Freshly ground black pepper

### PREPARATION

1. Cut off mushroom stems and discard. Scoop out the gills with a spoon (they are dark and tend to darken the dish making it unappealing).
2. Wipe the caps with a damp paper towel and slice thinly.
3. Heat the truffle oil in a wok or skillet, add the garlic and sauté over low heat for a minute. Increase the heat to medium, add the mushrooms and stir until the mushrooms are almost wilted and soft. Add the peas, parsley and vinegar. Season to taste with vinegar, salt and pepper.