

MIXED MUSHROOMS WITH GARLIC BUTTER AND HAZELNUTS

INGREDIENTS

1 lb (450 g) mixed mushrooms (e.g., cremini, shiitake, oyster), cleaned and sliced
2 tablespoons olive oil
3 tablespoons unsalted butter
2 cloves garlic, minced
1/3 cup toasted hazelnuts, coarsely chopped
2 tablespoons fresh parsley, finely chopped
Salt and pepper to taste
1 tablespoon lemon juice (optional, for added brightness)

METHOD

1. **Toast the Hazelnuts:** In a dry skillet over medium heat, toast the hazelnuts for 3–5 minutes until aromatic and lightly browned. Remove them from the skillet, let cool, and coarsely chop. Set aside.
2. **Sauté the Mushrooms:** Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms and cook for 5–7 minutes, stirring occasionally, until they release their moisture and start to brown. Season with a pinch of salt and pepper.
3. **Prepare the Garlic Butter:** Reduce the heat to medium. Push the mushrooms to one side of the skillet and add the butter. Once melted, add minced garlic and sauté for about 1 minute until fragrant, being careful not to burn it.
4. **Combine and Finish:** Mix the mushrooms with the garlic butter until evenly coated. Stir in the toasted hazelnuts and parsley. If using, drizzle the lemon juice over the dish for a bright, fresh flavor.
5. **Serve:** Transfer the mushrooms to a serving dish and enjoy as a side dish, on toast, or as a topping for steak or pasta.