

Sautéed Mushrooms

Clean mushrooms. They can be easily cleaned by wiping with a clean dry cloth or paper towel.

Slice mushrooms by hand or on “soft-slice” setting on the robot-coupe.

Heat olive oil in a heavy, flat-bottomed pot. Add mushrooms after oil heats and stir to cook evenly and quickly. Don't add more than an inch thick of mushrooms at a time – you may need to cook more than one batch.

Please let students add their own seasonings.

Serve the sautéed mushrooms in the large white china bowls.