

A LIONS MANE STEAK DINNER

Lion Manes Steaks

INGREDIENTS

Palumbo Foods Lions Mane Mushrooms

Steak seasoning

Olive oil

Salted butter

INSTRUCTIONS

- 1 Quickly rinse mushrooms to refrain from water absorbing into the mushroom
- 2 Place it on the cutting board with the stem-side down, if it has a stem
- 3 Slice down the middle, then slice 1.5-inch thick "steaks" from each half
- 4 Spray or brush the tops of the mushroom steaks with olive oil
- 5 Season the tops of the mushroom steaks with steak seasoning
- 6 Preheat a large skillet over medium heat. Lightly spray or brush with olive oil
- 7 Place the steaks seasoned side down
- 8 Cover and cook over medium heat for 2-3 minutes, or until the mushroom softens and the bottom is becoming nice and browned/blackened, but do not let it burn
- 9 Uncover the pan, spray the other side of the mushroom steak with oil and season with steak seasoning
- 10 Flip the steaks and cook uncovered for another 2-3 minutes
- 11 Add a thin slice of salted butter (or your favorite compound butter) on top of each
- 12 lion's mane steak and let it melt

SOURCE



Dinner