

A PERFECT SIDE DISH FOR STEAK DINNERS

Sauteed Baby Bellas

INGREDIENTS

Palumbo Foods Sliced Baby Bellas Mushrooms

Butter

Oil

Garlic

Thyme

Salt and Pepper

Lemon Juice

INSTRUCTIONS

- 1 Clean the mushrooms, then pat dry the mushrooms
- 2 Heat butter and Olive oil in a large skillet over medium to high heat. When butter is melted add the mushrooms to the skillet along with salt and pepper
- 3 Saute for about 5 minutes then stir in the garlic and thyme , continue cooking for about 3 minutes
- 4 Squeeze a bit of lemon juice over the cooked mushrooms
- 5 ENJOY!

[SOURCE](#)



Side Dishes