

# Sauteéd Portabella Mushrooms

## Ingredients

1/2 pound large Monterey Portabella Mushrooms cleaned and cut into 1/2" Cubes

1 - 1 1/2 tablespoons butter

1 clove garlic, minced

2 teaspoons minced parsley

salt to taste

freshly ground pepper

3 tablespoons white cooking wine

## Directions

Melt the butter in a pan, add the garlic and cook 2 minutes, stirring often. Add mushrooms and continue to cook over low heat for 8 minutes. Add the wine and cook for another 3 minutes. Add the parsley, season to taste and mix well.