

OYSTER MUSHROOMS & GREENS

Preptime: 10 minutes Cook time: 15 Total Time: 25 minutes

Serves 2—4 adults



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| 4-5 oz. fresh oyster mushrooms | 2-3 T. butter |
| 1 T. olive oil* | 1-3 garlic cloves, crushed or minced |
| 1 bunch of fresh greens (such as kale, Swiss chard, collards, spinach, etc.) | |

Directions

Remove the individual mushrooms (both cap and stem) from their base clump. Cut really large mushroom, if needed. Wash and chop the greens. If using kale, be certain to remove the stems, which are often bitter. Melt the butter in an 8-10" skillet over medium-low heat, and then add your mushrooms. Sauté until the mushrooms are fully cooked, softened, and just



beginning to lightly brown. This can take 7-15 minutes. Move the mushrooms to the side of the pan (or remove them if you need the space) and add the olive oil and garlic. Turn up the heat to medium, and cook for one to two minutes to soften the garlic. Then add the greens stirring well to coat them. They will quickly cook down. When they are to your liking, stir the mushrooms back in, salt to taste, and serve.

* *You may use any oil of your choice such as coconut oil or even bacon drippings.*

Credit: Recipe by Angel Miller of 2AngelsMushrooms.com

*Look for more recipes on our website:
2AngelsMushrooms.com*

