

Sautéed Portobellos with Herbes de Provence

Ingredients

12 oz Portobello mushroom caps
2 Tbs virgin olive oil, divided
4 cloves garlic, peeled and chopped
2 tsp dried herbes de Provence
1 ½ Tbs balsamic vinegar

Directions

Gently scrub mushrooms, remove gills and stems, rinse and pat dry with paper towels. Slice mushrooms into large-bite-size pieces. Sauté mushrooms in 1 Tbs olive oil on medium-high heat, shaking the pan often, until the mushrooms begin to brown. Add the garlic, herbes and sauté 2 to 3 minutes more. Add the vinegar and cook 1 minute more. Toss with remaining oil and serve warm.

4 servings