

THE FLEXITARIAN COOK

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Marinated Mushrooms

1 lb sliced portabellas

juice of 2 limes

1/3 cup extra virgin olive oil

2 cloves garlic

1 tsp chopped fresh rosemary, or 1/2 tsp dried

salt and pepper to taste

Cook the portabellas in a little bit of olive oil with some salt and pepper. Cook them on both sides until they get soft and golden.

While they cook, prepare the marinade: mix together the lime juice, olive oil, garlic and rosemary.

Adjust the amounts of juice and oil to make sure you get about 1 part lime juice to 1.5 parts olive oil.

Add a little bit of salt and pepper. Whisk well to emulsify.

When the mushrooms are cooked, put them in a large bowl along with the marinade, cover, and refrigerate for a few hours. Serve on slices of toasted, crusty bread.