

Sautéed Mushrooms with Thyme



Serves 4 **Prep 5 mins**

Cooking 10 mins

Easy

Ingredients

450g chestnut mushrooms (or oyster, or Portobello), roughly sliced
2 tbsp olive oil
3 tbsp unsalted butter
2 sprigs of thyme, leaves picked
4 slices sourdough bread

1. Heat the olive oil in a large frying pan over a medium-high heat.
2. Place the chestnut mushrooms (or you can use a mixture of chestnut, oyster, Portobello) in the pan in a single layer and cook for around 3 mins without stirring, until undersides of the mushrooms are golden brown.
3. Season with sea salt and black pepper, stir and toss for around 5 mins more until golden brown all over.
4. Lower the heat and add the butter & thyme leaves. Stir to coat everything in the butter and cook for about 4 mins. Remove with a slotted spoon and pile onto toast.