

Sautéed Mushrooms with Balsamic & Parmesan

- 2 T extra-virgin olive oil
- 450 g cremini mushrooms, sliced
- 3 cloves garlic, finely chopped
- 2 tsp fresh thyme leaves
- ½ tsp salt
- ¼ tsp ground pepper
- 2 T balsamic vinegar
- 2 T grated Parmesan cheese



1. Heat **oil** in a large skillet over **medium-high heat**.
2. Add **mushrooms** in an even layer; cook, undisturbed, until browned on the bottom, **4 to 5 minutes**. Stir; cook, stirring occasionally, until tender and browned, **about 5 minutes**.
3. Add **garlic, thyme, salt** and **pepper**; cook, stirring constantly, until fragrant, **about 1 minute**.
4. Remove from heat; add **vinegar**. Stir until the mushrooms are well coated and the vinegar is mostly evaporated, **about 1 minute**.
5. Transfer to a platter or individual plates; top with **parmesan**.