

## Miso-butter Mushrooms

Serves 4

- 2 T extra-virgin olive oil
  - 700 g small button mushrooms, brushed clean and trimmed
  - 2 T white miso paste
  - 2 T unsalted butter, softened at room temperature for 10 minutes
  - 2 garlic cloves, grated
  - 1 T toasted white sesame seeds (optional)
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- Heat a large (30-cm) nonstick skillet over **medium high**.
  - Add the **olive oil**, then throw in all the mushrooms and **cook for 10 to 12 minutes**, stirring or shaking the pan every few minutes, until the mushrooms are golden.
  - While the mushrooms are cooking, place the **miso paste, butter** and **garlic** into a small bowl and, using the back of a fork, mash everything together.
  - When the mushrooms are ready, add the miso butter and toss for about 2 minutes, allowing the butter to melt and the miso to coat all of the mushrooms and become slightly sticky.
  - Add the **sesame seeds** and toss to distribute evenly. Remove from heat and transfer the mushrooms to a plate.

