

# single fare™

## Sautéed Mushrooms

**Cooking time:** Less than 30 minutes

### Ingredients:

- 1 teaspoon lemon juice
- ½ teaspoon grated lemon zest
- 1 teaspoon vinegar
- ½ teaspoon dried thyme
- 1 tablespoon olive oil
- 2 cups sliced button mushrooms

### Method:

Combine lemon, zest, vinegar and thyme in a small bowl

Heat the oil in a non-stick frying pan over medium heat. Add the mushrooms and lemon mixture and cook gently for 5 minutes until the mushrooms are tender.

### Leftover ingredients:

- Lemon

### Recipes for leftovers:

- Lemon Curd
- Asparagus Risotto with Lemon and Mint

