



Garlic Butter Mushrooms

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	5 MIN	12 MIN		

Garlic butter mushrooms are a quick and flavorful dish made by sautéing mushrooms in rich butter and fresh garlic. The mushrooms become tender, juicy, and infused with a deep, savory flavor. This easy recipe is perfect as a side dish, appetizer, or topping for steak, pasta, or toast. With just a few simple ingredients, you can create a restaurant-quality dish in under 20 minutes.

Ingredients

- 1 pound mushrooms (button or cremini)
- 4 garlic cloves, minced
- 3 tablespoons butter
- 1 tablespoon olive oil
- Salt and pepper to taste
- 2 tablespoons fresh parsley, chopped

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 10-12 minutes

- Total Time: 15-17 minutes
- Servings: 4
- Course: Appetizer / Side
- Cuisine: International

Cooking Method

Instructions

1. Clean mushrooms and trim stems if needed.
2. Heat olive oil and butter in a skillet over medium heat.
3. Add mushrooms and cook for 5-7 minutes until they release moisture and start to brown.
4. Add minced garlic and cook for 1-2 minutes until fragrant.
5. Season with salt and pepper.
6. Stir in parsley and remove from heat.
7. Serve warm.

Cooking Tips

- Avoid overcrowding the pan for better browning
- Cook mushrooms until moisture evaporates for deeper flavor
- Add garlic toward the end to prevent burning

Variations

- Add soy sauce for an umami boost
- Use garlic and thyme for a more aromatic flavor
- Add cream for a creamy mushroom version
- Sprinkle parmesan for extra richness

What to Serve with Garlic Butter Mushrooms

- Steak or grilled meats
- Pasta
- Rice or mashed potatoes
- Toast or garlic bread

Storage

Store in an airtight container in the refrigerator for up to 3 days.

Reheating

Reheat in a skillet over medium heat until warm.

Frequently Asked Questions

What mushrooms work best?

Button or cremini mushrooms are ideal.

Can I use frozen mushrooms?

Fresh mushrooms are recommended for better texture.

Can I make this dairy-free?

Yes, substitute butter with olive oil.

Recipe Author

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