King Oyster Mushroom Scallops

servings: 8

ingredients

1 pound King Oyster Mushrooms
½ stick butter
½ cup olive oil
3 cloves garlic, chopped
¼ cup fresh herbs such as chives or parsley, finely chopped

method

Slice mushroom stems into thin rounds and then thinly slice mushroom caps.
Melt 1 tablespoon butter in saute pan and sear sliced stems on both sides. Remove and set aside.
Melt remaining butter in a saute pan over high heat and add olive oil once melted. Add garlic and reserved mushroom stems and caps. Saute several minutes until mushrooms are cooked through and have absorbed the flavor.
Remove from heat and pour onto a serving dish with all of the melted butter and oil.
Garnish fresh herbs.

note: King Oyster Mushrooms have a robust, umamy flavor with a subtle woody, seafood-like taste.