

Starters, Sides, and Complements

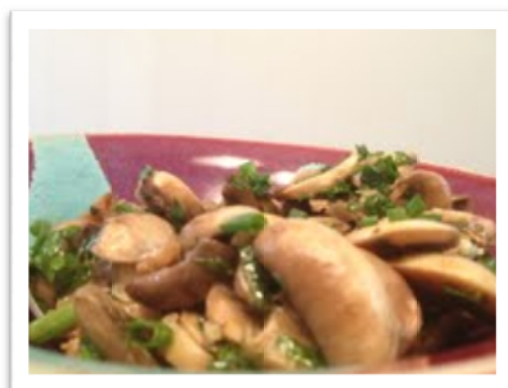
Marinated Mushrooms

**Vegan, Gluten-Free*

What a wonderful starter to a meal. You make this for others and they're always asking for the recipe. Just chop and mix the ingredients, let it sit in the fridge to marinate and you're done! Oh wait there are a few more things you have to do... invite over some good company, pour some nice wine and enjoy time.

You'll Need

- 1 pound fresh mushrooms
- 1/4 cup lemon juice
- 1/2 cup olive oil
- 2 green onions with tops, thinly sliced
- 1/4 cup fresh parsley, chopped
- 1 clove garlic, finely chopped
- 3/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper



Directions

- Cut mushrooms into 1/8-inch slices.
- Mix mushroom slices and lemon juice in large glass bowl.
- Stir in oil, onions, parsley, garlic, salt, and pepper.
- Toss, cover and refrigerate at least 3 hours, stirring occasionally.
- Serve with a slotted spoon.

Play with Your Food

- Garnish with some dashes of paprika. It adds nice color and flavor.
- Garnish with parsley sprigs.
- Try a mixture of various mushrooms.
- Add an additional clove of garlic.

Medwell Kitchen Tested