CRISPY GARLIC-BUTTER OYSTER MUSHROOMS

- ○ Vegetarian
- ○ Low Carb
- ○ Gluten Free
- ○ Vegan
- ○ Dairy Free

Recipe card

Ingredients

- *250g fresh oyster mushrooms*
- *1 tbsp olive oil*
- *25g butter*
- *1 garlic clove, finely chopped*
- *A squeeze of lemon juice*
- *Salt and black pepper*
- *Fresh parsley, optional*
- *Toasted sourdough, optional*

Prep Time 5 minutes

Cooking Time 4-6 minutes

Serves 2 as a side or topping

Directions

Prepare the mushrooms

Trim off any tough ends and gently tear the mushrooms into bite-sized pieces. Avoid soaking them in water.

Heat the pan

Place a large frying pan over a medium-high heat. Add the olive oil.

Get them golden

Add the mushrooms in a single layer. Cook for 3–4 minutes without stirring too much, allowing the edges to become golden and crisp.

Add the flavour

Add the butter and garlic. Toss everything together and cook for another 1–2 minutes.

Finish and serve

Season with salt, pepper and lemon juice. Finish with parsley, if using, and serve immediately on toast or alongside your favourite meal.

The secret

Give your mushrooms space in the pan. Overcrowding makes them steam rather than turn golden and crisp.



Grown locally. Cooked simply. Full of flavour.

At Shropshrooms, we grow fresh gourmet mushrooms in Cleobury Mortimer for local chefs, delis and food lovers across South Shropshire and Ludlow.

Our mushrooms are harvested in small batches so they reach you fresh and ready to cook.

Want to try the next harvest?

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