

Marvelous Mushrooms

www.Publix.com

*2 tablespoons unsalted
butter
1/4 cup red onions, diced
4 cloves garlic
8 ounces whole baby
portabella mushrooms
1/4 cup Marsala wine (or
beef broth)
1/2 teaspoon seasoned salt*

Preheat a large saute' pan on medium-high for 2 to 3 minutes.

Place the butter and onions in the pan. Crush the garlic into the pan using a garlic press.

Cook and stir for 1 to 2 minutes or until browned.

Stir in the mushrooms, wine and seasoned salt.

Reduce the heat to medium.

Cover and cook and stir for 5 minutes.

Serve.

Per Serving (excluding unknown items): 238 Calories; 23g Fat (84.9% calories from fat); 2g Protein; 8g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 690mg Sodium. Exchanges: 0 Lean Meat; 1 1/2 Vegetable; 4 1/2 Fat; 0 Other Carbohydrates.