

Quick Squash with Wild Mushrooms

While this recipe calls for shiitake mushrooms, you can use any combination of wild mushrooms (oyster, chanterelle, porcini, crimini, etc.), and white button mushrooms will work fine in a pinch.

INGREDIENTS

2 tablespoons unsalted butter
8 ounces shiitake mushrooms
1 teaspoon minced garlic
1 tablespoon chopped fresh thyme
3 medium yellow or green squash, sliced lengthwise paper-thin
on a mandoline
Kosher salt
Black pepper
Grated parmesan or romano, optional

DIRECTIONS

In a large skillet, melt the butter over moderately high heat. Add the mushrooms, garlic, and thyme, and cook until the mushrooms are browned and tender, about 5 minutes. Add the squash, salt and pepper and sauté for 3 minutes. Serve immediately with grated cheese.



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Market Shopping List

- Garlic - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, CT Valley, Oxen Hill, Riverview, Wayne's Organic
- Mushrooms - N.E. Green Mushrooms, Seacoast Mushrooms
- Thyme - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, CT Valley, Easy Pickin, Oxen Hill, Riverview
- Grated cheese - DiFiore Ravioli Shop
- Unsalted butter, salt, black pepper - **Highland Park Market of Coventry**



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