

BALSAMIC ONION AND MUSHROOM SAUTE

Servings: 4

Prep time: 10 minutes

Cook time: 30 minutes

Total time: 40 minutes

INGREDIENTS:

- 2 tbsp olive oil
- 3 tbsp butter, divided
- 1 large onion sliced
- 8 oz baby bella mushrooms washed and sliced
- 1 tbsp minced garlic
- 1/4 cup balsamic vinegar
- Salt and pepper

INSTRUCTIONS:

1. Heat olive oil and 2 tbsp of butter in a large skillet over medium-high heat.
2. Add onions and season with salt and pepper. Saute until onions are soft and translucent. About 5 minutes.
3. Push onions to one side of the pan, add mushrooms. Reduce heat to medium and cook stirring occasionally until onions are caramelized and mushrooms are reduced in size and soft. About 10-15 minutes.
4. Push the onions and mushrooms to one side. Add the 1 tbsp of butter to the empty side. Once melted, add garlic. Saute for 30 seconds.
5. Stir in the balsamic vinegar. Be sure to scrape up any bits from the bottom of the pan. Cook 5 minutes more.
6. Taste and add salt and pepper if needed. Enjoy!

NOTES:

- Serve with almost any meat, tacos, on top of pizza, burger, pasta, mac and cheese.
- Store in the fridge to add flavor to a future dish!