



Sauteed Portobellas

You Will Need:

- Mardona Specialty Foods Dried Portobello mushrooms
- Delavignes Garlic Infused Olive Oil
- Delavignes Sun Dried Tomatoes Infused Olive Oil
- The Olive Oil Factory's Sundried Tomatoes and Oil
- ½ cup grated Grana Padano or Parmesan Cheese
- The Olive Oil Factory Chopped Garlic
- 1 medium Onion, thinly sliced
- ¼ cup white wine
- Salt & Pepper
- toothpicks

Preparation:

- Soak dried portabella mushrooms in hot water for 15 minutes, rinse with cold water, pat dry and set aside.
- Heat large stainless steel or cast iron skillet over medium high heat.
- Drizzle skillet with Delavigne's Garlic Infused Olive Oil to coat bottom of skillet.
- Add thinly sliced onion and 2 tbsp. The Olive Oil Factory's Chopped Garlic, sauté Onion and Garlic until softened and translucent. Add white wine and one sundried tomatoe diced. Simmer for another 3 minutes.
- Add soaked mushrooms to onion mixture, season with salt and pepper to taste
- Drizzle mixture with 2 Tablespoons each of Delavignes Sundried Tomato Infused Olive Oil.
- Sprinkle with grated Grana Padano Cheese
- Serve warm with toothpick for appetizer snacking