

White Truffle Sauteed Mushrooms & Spinach

INGREDIENTS:

- 2 tablespoons butter
- 10 ounces crimini mushrooms, sliced
- 1 large shallot, chopped
- 13.5 oz fresh spinach leaves
- 1 to 2 teaspoons D'Olivo White Truffle Olive Oil

DIRECTIONS:

Melt butter in large nonstick skillet over medium-high heat. Add mushrooms; sauté until brown and liquid evaporates, about 8 minutes.

Add shallot; sauté 2 minutes.

Add spinach, 1/3 at a time, to skillet with mushrooms and toss over medium-high heat, allowing each batch to wilt slightly before adding next, about 2 minutes per batch.

Sauté just until all spinach is wilted and heated through. Stir in 1 teaspoon truffle oil. Season with salt, pepper, and more truffle oil, if desired. Transfer to bowl and serve.

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