Oyster Mushrooms in White Wine Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

10 pieces oyster mushrooms
1 cup flour
garlic powder
salt & pepper
1/4 cup lemon juice
1 tsp. lemon zest
basil
parsley
3 tbsp. garlic
1 tbsp. butter
2 tbsp. olive oil
1 cup white wine

Instructions

Heat oil and butter in a non stick pan. Season the flour with garlic powder, salt and pepper. Dredge the oyster mushrooms in the flour. Fry the mushrooms until golden brown. Set aside.

Using the same pan, saute garlic in olive oil and butter until tender. Do not toast. Deglaze the pan by pouring in the wine. Simmer for 2-3 minutes or until alcohol has dissolved. Turn off the heat. Add lemon juice and cooked pasta and let it absorb the sauce. Add chopped herbs, lemon zest and chopped fried mushrooms.