



Mushrooms with Blue Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 grs of common (button) mushrooms
- fresh parsley
- fresh marjoram
- extra virgin olive oil
- butter
- salt
- white pepper
- blue cheese

Instructions

1. Wash and slice all the mushrooms.
2. Heat some olive oil in the pan, add a tablespoon of butter.
3. Add fresh sliced marjoram and let it fizz for a couple of seconds (while it's green).
4. Add the mushrooms and let them cook until they're brownish. Add some salt and pepper.
5. Turn off the heat.
6. Add the crumbled blue cheese and stir well until incorporated.
7. Add the sliced parsley.