



OYSTER BRUSCHETTA

A simple Oyster recipe that can be utilized with grey/blue, yellow or pink oyster mushrooms. An easy side dish that accentuates the rich oyster mushroom flavor and is simple to prepare and master.

INGREDIENTS

1 Container Grey Oyster
1 Tbsp Olive Oil
2 Cloves Garlic
2 Scallions Finely Chopped
Salt & Pepper to Taste
Oregano or Thyme Garnish

DIRECTIONS

- 1 Heat olive oil to just below smoke point. Add torn or cut oysters and garlic. Saute 2-3 minutes. Reduce heat, add a pinch of salt and cover.
- 2 Cook mushrooms another 5-7 minutes giving them a total of 7-10 minutes cooking time. The Oysters should be a tan brown color and if there is too much liquid in the pan, leave the lid off and continue sautéing until the extra moisture dissipates.
- 3 Add the chopped scallions and season with salt & pepper, remove from heat and let simmer.
- 4 Garnish with oregano or thyme.

