



Complexity level: Easy

Calories level: Low-calories level

Price estimation: 5 - 10 \$

Ingredients

1 lb
mushrooms (button)
6 clv
garlic
6 T
olive oil
1/4 t
salt
10 oz
serrano ham (dices)
1/4 c
white wine

Instructions

1. Peel, wash and cut mushrooms in quarters.
2. Peel and slice cloves of garlic.
3. Heat 6 tablespoons of olive oil in a large skillet. When warm add garlic and sauté for 2 - 3 minutes.
4. Add mushrooms, a pinch of salt and cook for 3 - 4 minutes or until mushrooms are golden.
5. Add Serrano ham dices and cook for 2 - 3 minutes more.
6. Add some white wine and reduce over medium heat (5 - 7 minutes).
7. Serve warm and enjoy your mushrooms with garlic and Serrano ham! See more [Spanish Tapas recipes](#) [1].

Source URL: <https://thespanishcuisine.com/recipes/sauteed-mushrooms-with-garlic-and-serrano-ham>

Links

[1] <https://thespanishcuisine.com/recipes/Spanish-Tapas>