

Caramelized Shallots & Mushrooms



These sweet, savory mushrooms are the perfect topping on steak or as a side for any dinner. With butter, umami mushrooms and shallots perfectly balanced, they will quickly become a crowd favorite.

30 mins

TOTAL TIME

10 mins

PREP

4-6

SERVES

Ingredients

- 2 tbsp unsalted butter
- 2 shallots, minced
- 2 cups sliced or whole brown mushrooms
- ¼ cup chopped fresh thyme, tarragon and rosemary
- 1 tbsp *Drizzle Ginger Shine Raw Honey*
- Salt and Pepper to taste

Directions

1. In a large, flat pan, heat butter over medium heat.
2. Add onions stirring often until onions begin to soften and become golden (about 5 minutes). Turn heat to low, and continue to cook 10 minutes until onions are caramelized.
3. Add sliced mushrooms and herbs and cook for 8 – 10 more minutes.
4. Stir in *Drizzle Ginger Shine Raw Honey*, salt and pepper to taste and serve warm.

Did you make this recipe?

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