

## Brussels Sprouts with Mushrooms

Boiled Brussels sprouts tossed with sauteed mushroom with a sprinkling of parsley and lemon.

Prep Time: 15 Minutes

Cook Time: 25 Minutes

Ready In: 40 Minutes

Yields: 6 servings

### INGREDIENTS:

4 cups Brussels sprouts, trimmed and halved

1/2 pound whole mushrooms

5 tablespoons butter

1/2 cup chopped fresh parsley

salt and pepper to taste

fresh lemon juice

### DIRECTIONS:

1. Cook Brussels sprouts in a pot of lightly salted boiling water for 15 minutes, or until fork-tender; strain through a colander, removing as

much water as possible. Set aside.

2. Melt butter in a large skillet over medium high heat. Cook and stir mushrooms until lightly browned. Toss Brussels sprouts with mushrooms, and sprinkle with parsley and lemon juice. Serve immediately.