

Italian Peas with Mushrooms

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Ingredients

2 Tablespoons olive oil
1 Tablespoon unsalted butter
3/4 chopped onion
2 cloves garlic, minced
1 pound frozen peas or fresh peas equivalent
1 cup sliced baby bella mushrooms (brown ones)
1/2 cup Progresso brand Tuscany broth – or chicken broth
1/2 teaspoon Tuscany seasoning or Italian seasoning
Salt to your taste
1/2 teaspoon freshly ground black pepper { more or less to your taste}

Directions

Heat olive oil and butter in a large lidded skillet over medium heat. Saute onion and garlic until onion is translucent. Be careful not to burn the garlic. Add the sliced mushrooms and continue to saute until the mushrooms release some of their liquid and they start to lightly brown and become fragrant. Add the broth, peas, Tuscany seasoning, salt and pepper. Cover the pan with lid and cook until peas are tender, about 5 minutes.

Serve immediately or keep warm on very low heat until ready to serve.