

Wild Mushrooms en Papillote



Ingredients

- 1 stick unsalted butter, melted
- 1 pound mixed fresh wild mushrooms, trimmed and torn into bite-sized pieces
- 2 tablespoons finely chopped chives
- 2 tablespoons finely chopped parsley
- 1 tablespoon finely chopped tarragon
- 1 tablespoon minced shallot
- 1 teaspoon minced garlic

Tools

- Parchment paper
- Sheet tray

Instructions

1. Preheat oven to 450 degrees with the rack in the middle.
2. Lightly brush the parchment paper on the inside with melted butter
3. Toss mushrooms, with herbs, garlic, shallot, 1/2 teaspoon salt and 1/4 teaspoon of pepper in a large bowl, then toss with remaining butter and place in packet.
4. Fold parchment to enclose mushrooms. Brush outside of packets with canola oil to prevent burning. Bake packets on a sheet tray for 20 minutes. Be careful when opening packets as they will be steaming hot. Enjoy!