

# Sautéed Mushrooms with Smoked Mozzarella

## INGREDIENTS

- 2 tbsp. olive oil, divided
- 3 tbsp. dried Italian breadcrumbs
- 10 oz. domestic or cremini mushrooms, each cut in half
- 6 oz. Lioni smoked mozzarella, cubed
- 1 tsp. fresh thyme leaves
- salt and ground black pepper
- thyme sprigs for garnish, optional

## PREPARATION

- 1) In large skillet, heat 1 tablespoon olive oil over medium heat. Add breadcrumbs; cook about 3 minutes, stirring constantly, until lightly toasted. Remove from pan; set aside.
- 2) In same skillet over medium heat, add remaining tablespoon oil, cook mushrooms until lightly browned, stirring occasionally.
- 3) In serving dish, toss mushrooms with toasted breadcrumbs, and thyme. Add cubed mozzarella to mix. Add salt and pepper to taste. Garnish with thyme sprigs.

**Makes 4 side-dish servings.**



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