Shiitake Mushrooms and Kale

Number of Servings: 2

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients

Shiitake Mushrooms, enough to fill a fry pan, sliced
1 bunch Lacinato Kale, chopped
4 cloves garlic, minced
2 tbsp butter
salt & pepper
1 tsp balsamic vinegar

Instructions

Other mushrooms could be used, but they should be a more flavourful mushroom than button or cremini.

Melt butter in the frying pan and add garlic. Cook on low heat for 5 minutes, then add mushrooms. Cook for 5 on medium, then add kale on top. The kale will get steamed from the water released from the mushrooms.

After 5 minutes, mix together kale and mushrooms, adding balsamic vinegar.