

## Mushrooms with Epazote – *Hongos con epazote*

### Ingredients

2 cups mushrooms; wiped clean, tough stem ends removed, chopped  
2 tbsp vegetable oil  
½ cup onions; peeled and chopped  
¼ cup fresh epazote leaves; washed  
Salt, to taste

Oyster mushrooms are the traditional choice, but other mushrooms, such as cremini, or a mix, are both good options. Start by warming up the oil in a large frying pan over medium heat. Sauté onions in the pan until slightly translucent, then add the chopped mushrooms. Stir to incorporate onions and mushrooms, and continue cooking for about five more minutes, until mushrooms are heated through and tender, but not mushy. Finish by seasoning with salt, to taste, and adding epazote leaves. Turn off heat, and stir, just to wilt epazote leaves:



**NOTE:** If epazote is not available, use a mix of fresh thyme and flat parsley; the flavour will not be exactly the same, but it may be an acceptable option.