

Published April 11th, 2012

## Chilean Mushroom Pil-Pil



Photo Susie Iventosch

Add diced veggies (except parsley) and mushroom quarters and cook over medium-high heat just until veggies are al dente, maybe 2-4 minutes, tossing to turn mushrooms and stir veggies. Sprinkle parsley over top before serving.

Serve piping hot with crusty French bread.

\*If using shrimp, add with veggies and cook for about one minute, and then turn shrimp and cook for another minute or until shrimp turns pink

(Serves 4 for appetizers)

### INGREDIENTS

8-10 large brown or cremini mushrooms, cleaned and cut into quarters

2-4 cloves garlic, thinly sliced (depending upon your garlic-meter)

1/4 cup finely diced zucchini

1/4 cup finely diced carrots

1/4 cup finely sliced green onion

1/4 cup finely diced leeks, white part only

1/2 Serrano chili pepper, finely minced (these mellow with cooking)

2 tablespoons finely minced parsley

1/4 cup olive oil

2-3 tablespoons butter

1/2 teaspoon paprika

Salt to taste

### DIRECTIONS

In a cast iron or heavy skillet, heat olive oil and butter and cook over medium-high heat until melted. Add garlic and cook until just turning golden. Stir in paprika and salt.

Reach the reporter at: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

[back](#)

Copyright © Lamorinda Weekly, Moraga CA