

MUSHROOM, ONION, RED PEPPER SAUTÉ

This makes a great topping for fish or chicken.

SERVES 50 ADULTS

INGREDIENTS

½-¾ cup oil
4 lb. white mushrooms, cut in half or quarter slices
4 lb. yellow onion or 4 large onions sliced thinly
6 bell peppers, cored and cut in strips
½ cup garlic, minced
½-¾ cup lemon juice
2 tablespoons salt
2 teaspoons black pepper

DIRECTIONS

1. In a large pan heat oil medium-hot. Add onions and cook for 5 minutes stirring occasionally,
2. Add mushrooms and cook for another 5 minutes. Add garlic and bell peppers; cook for 5 minutes more.
3. Add lemon juice and stir to combine and cook until all vegetables are just cooked through.
4. Season with salt and black pepper.