

## **Maitake Mushrooms with Zucchini, Romesco and Tomatoes**

Chef Jenn Magrey

Ledyard Farmers Market

(any vegetable combination will work...add or omit to your liking!)

1 tablespoon olive oil

7 ounces Maitake Mushrooms- cut off chunky bottom and randomly chop into bite sized pieces –

**Seacoast Mushrooms**

½ head of Romesco – cut into florets – **Smith Acres Farm**

1 cup sliced zucchini – **LoPresti Farm**

1 tomato chopped - **LoPresti Farm**

4 spring onions chopped - **LoPresti Farm**

1 tablespoon fresh rosemary chopped - **LoPresti Farm**

1 tablespoon fresh basil chopped - **LoPresti Farm**

1 teaspoon dried minced garlic – **Sweet Country Roads- Spices and Herbs**

1 tablespoon tomato paste

½ teaspoon onion powder - **Sweet Country Roads- Spices and Herbs**

1 teaspoon apple cider vinegar

Salt and pepper to taste

Heat a large sauté pan ( I love to use a WOK) over medium high heat and add one tablespoon of olive oil.

Add the vegetables and sauté and move around until they begin to sweat.

Add the herbs, minced garlic, tomato paste, onion powder, vinegar and the salt and pepper to taste.

Sauté until the vegetables are to your desired doneness. (I like to cook for about 7-10 minutes)

Taste and add more salt and pepper and overall seasoning as you'd like.

Enjoy!