

CHAMPIÑONES AL AJILLO CON JAMÓN

(GARLIC MUSHROOMS WITH HAM)

Serving 6

INGREDIENTS:

400 g of mushrooms

1/2 head of garlic

Slices of ham

1/2 cup white wine

1 piece of lemon

Oil, parsley and pepper

PREPARATIONS:

1. Wash the mushrooms in water and cut into slices.
2. In a pan put a little oil and add the garlic cloves laminates, mushrooms and chopped ham. Cook for a few minutes, stirring occasionally.
3. Add the white wine and black pepper and a squeeze half of the lemon.
4. Let cook in the pan for 10 to 15 minutes.
5. When serving, sprinkle a little parsley on top.