

CHAMPIÑONES AL AJILLO CON JAMÓN
(GARLIC MUSHROOMS WITH HAM)

Serving 6

INGREDIENTS:

400 gr	mushrooms
1/2	head of garlic
6	slices of ham
1/2	cup white wine
1/2	lemon
olive oil	
parsley	
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.*