

## Marinated Mushrooms

via [Hungry Harps](#)

### **Ingredients**

2 tablespoon olive oil  
2 tablespoons white wine vinegar  
1 teaspoon freshly squeezed lemon juice  
1 tablespoon minced garlic  
1 tablespoon minced fresh basil  
2 teaspoons minced fresh rosemary  
2 teaspoons minced fresh oregano  
¼ cup minced red onion  
1 teaspoon salt  
½ teaspoon red pepper flakes  
1lb fresh cremini mushroom, washed and stems trimmed

### **Directions**

- 1 Mix together olive oil, vinegar, garlic, fresh herbs, onion, salt and pepper flakes, set aside.
- 2 In large stockpot, bring water {add salt to water} to boil. Add mushrooms for 3-4 minutes, until mushrooms are tender. Drain and rinse with cold water to stop the cooking.
- 3 Place mushrooms in a bowl and pour marinade over the top, gently mix to make sure all mushrooms are coated with marinade.
- 4 Let mushrooms marinate in refrigerator for at least 2 hours, bringing to room temperature before serving.