



FANIMAL
RECIPES

ROSEMARY AND THYME MUSHROOM BRUSCHETTA

TOTAL TIME: 20 MIN

8 ounces thinly sliced Button Mushrooms
8 ounces thinly sliced Baby Bellas or Other Mushrooms of Choice
8 ounces Shiitake Mushrooms, sliced thin
2 large minced Shallots
2 cloves minced Garlic
1 tsp Thyme chopped
2 tsp Parsley chopped
2 long springs Rosemary, chopped (stems removed)
1/4 c White Wine
2 tbsp Tamari, Liquid Aminos, or Soy Sauce
2 tbsp Vegan Worcestershire Sauce
1 tsp Garlic Powder
1 tsp Onion Powder
1 tsp Salt
1 loaf French Bread sliced into bite sized pieces

- 1** In a medium sauté pan, on medium heat, heat garlic, and chopped shallot until fragrant. Add the mushrooms and saute the mushrooms for a while. Add the rosemary and thyme and stir, cooking some more.
- 2** Once your mushrooms are cooked (they begin to brown and start to stick to the pan, add the Tamari, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Stir in wine. Cook a while longer, so the ingredients come together.
- 3** Slice your french bread in 1/2 inch slices and place on to a baking sheet. Put bread in the oven at 350 for 6 minutes. Take the bread out of the oven and using a spoon, cover the surface of each piece of bread with the mushroom mixture.
- 4** Sprinkle with chopped parsley.

FOR MORE RECIPES VISIT [FANIMAL.CO](https://www.fanimal.co)