



Wild Mushrooms in Papillote

This is an easy and elegant dish. The flavors of the mushrooms are enhanced when cooked in the paper pouch with the simple herbs. The presentation is so much fun, your guests or family will be so impressed. Don't tell them it is so easy. Serve with salad and herb roast potatoes for a wonderful fall, vegetarian meal.

2 servings

2 Tb plus 2 Tb full flavored extra virgin olive oil and a little for brushing the parchment paper

$\frac{3}{4}$ lb mixed wild and cultivated mushrooms, trimmed, large mushrooms thickly sliced, small ones left whole mushrooms (shitake, oyster, mitake, porto bello)

1/2 tsp fresh rosemary leaves chopped

1 tsp fresh thyme leaves

Celtic sea salt

Fresh pepper

3 cloves garlic minced

2 shallots minced

1 $\frac{1}{2}$ cup julienned carrots

1 $\frac{1}{2}$ cup julienned zucchini (slightly thicker than the carrots)

2 sheets parchment paper (15" x15")



Preheat oven to 450°F with rack in middle.

Lightly brush 2 squares of parchment paper with a little olive oil

In a large bowl, toss mushrooms with half the chopped herbs, half the shallot, half the garlic, 1/2 tsp salt, and 1/4 tsp pepper, then toss with 2 Tb olive oil.



In a separate bowl, toss the julienne vegetables with 2 Tb of olive oil, the remaining garlic, shallots and chopped herbs, salt & pepper.



Divide the julienne vegetables between the parchment and top with the mushrooms.

Fold parchment over mushrooms, folding and crimping edges tightly to seal and enclose filling completely.
Bake packets in a shallow baking pan 20 minutes.



Serve packets on plates hot from the oven. Enjoy the aroma of the mushrooms and herbs when you open the packages!