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## Mushroom Bruschetta With Balsamic & Thyme

Prep 5 min | Cook 5 min | Servings 2

400g mushrooms*	Half clove of garlic, unpeeled
3 tbsp olive oil	4 slices bread
2 tbsp balsamic vinegar	Extra olive oil, for drizzling
1 tsp sugar	
1 tbsp thyme leaves	* I used button, but you can use any mushrooms you want
Salt and pepper	

1. Heat oil in large fry pan/skillet over high heat.
2. Slice the mushrooms into  $\frac{1}{4}$ "/0.5cm slices.
3. Toss into pan and sauté quickly, about a minute or two.
4. Add the balsamic and sprinkle sugar over, then stir for another 30 seconds or so to let the balsamic and sugar caramelize.
5. Add thyme and season with salt and pepper.
6. Toast the bread and rub each piece lightly with garlic.
7. Pile on the mushroom and serve immediately, drizzled with extra olive oil (if you want).

*This is one of those quick fix bites that is great for breakfast, lunch or dinner.*



<http://www.recipetineats.com/mushroom-bruschetta-balsamic-thyme/>

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1 tsp sugar	
1 tbsp thyme leaves	* I used button, but you can use any mushrooms you want
Salt and pepper	

1. Heat oil in large fry pan/skillet over high heat.
2. Slice the mushrooms into ¼"/0.5cm slices.
3. Toss into pan and sauté quickly, about a minute or two.
4. Add the balsamic and sprinkle sugar over, then stir for another 30 seconds or so to let the balsamic and sugar caramelize.
5. Add thyme and season with salt and pepper.
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