

Simple Marinated Mushrooms

Ingredients:

- 2 (8-ounce) packages baby mushrooms
- 2 small yellow onions, peeled and sliced thin
- 1 (0.7-ounce) packet dry Italian dressing mix
- 2/3 cup olive oil
- 1/3 cup white vinegar
- 1/4 cup water
- 1/2 teaspoon salt



Directions

1. Wipe dirt from mushrooms with a dry towel. Slice medium mushrooms in half and large mushrooms in quarters.
2. Place mushrooms and onion in a glass food storage container with a lid.
3. Whisk dressing mix, olive oil, vinegar, water, and salt in a small bowl. Pour over mushrooms and onions. Cover with the lid and shake to combine.
4. Chill for several hours to allow to marinate.

Makes 10 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.