

# Mushroom Scampi

By [Hetty McKinnon](#)



James Ransom for The New York Times. Food Stylist: Barrett Washburne.

**Time** 30 minutes

**Rating** 4 ★★★★★ (184)

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## INGREDIENTS

**Yield: 4 servings**

2 tablespoons unsalted butter  
2 tablespoons extra virgin olive oil

1 shallot, thinly sliced

1½ pounds cremini or button mushrooms, halved, quartered

While most scampi recipes feature shrimp rather than the namesake small, lobster-like crustaceans, this mushroom version is a joyful meat-free alternative. All of the signatures are here – garlic, butter and white wine – and the mushrooms add a rich, earthy umami element. There is room to vary your mushrooms; while cremini or button mushrooms are great because they remain juicy and plump, oyster or shiitake mushrooms would add a pleasing, chewier texture. This dish is also parsley heavy; some is cooked with the mushrooms and the rest is added fresh, delivering a clean herbaceousness that brightens the dish. Eat with pasta, noodles or bread.

## PREPARATION

**Step 1**

Heat a large 12-inch skillet over medium. Melt the butter and oil, then add the shallot, stirring until softened slightly, about 1 minute. Add the mushrooms and cook until the mushrooms are soft but still plump, 3 to 5 minutes. Add the garlic and toss until fragrant, 15 to 20 seconds.

if large

4 garlic cloves, finely chopped

½ cup dry white wine

½ cup vegetable stock or water

1 teaspoon kosher salt (such as Diamond Crystal)

¼ teaspoon red-pepper flakes, or more to taste

Black pepper

½ cup parsley leaves (tightly packed), roughly chopped

3 to 4 tablespoons lemon juice (from 1 to 2 lemons)

Pasta, noodles or crusty bread, to serve

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## Step 2

Add the wine, vegetable stock, salt, red-pepper flakes, a few pinches of black pepper and half the parsley. Increase heat to medium-high and cook, stirring occasionally, until the wine has reduced by half and thickened slightly, 3 to 5 minutes.

## Step 3

Remove from heat and stir in the lemon juice. Taste and season with salt, if desired.

## Step 4

To serve, top with remaining parsley and eat with pasta, noodles or crusty bread.

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