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CONTACT Us

Call:

857-209-8525

Email:

kevin@onebitevegan.com

Website:

www.OneBiteVegan.com

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Herbed Mushrooms on
Garlic Toast

By: Kate Kasabee, Well Vegan



These herbed mushrooms on garlic toast are perfect for a savory breakfast, lunch, dinner, or even a snack.



Herbed Mushrooms on Garlic Toast

Serves: 6

INGREDIENTS:

For the garlic butter

- 2 Tbsp. vegan butter
- 3 garlic cloves, finely chopped

For the mushrooms

- 1 Tbsp. olive oil
- ½ yellow onion diced
- 2 garlic cloves, finely chopped
- 1 lb baby Portobello mushrooms, sliced
- 1 Tbsp. fresh thyme
- 1 Tbsp. fresh parsley, chopped (plus more,

for serving)

- ½ cup vegetable broth
- ¼ tsp. apple cider vinegar
- 1 Tbsp. whole wheat flour
- 6 thick slices of sourdough bread

INSTRUCTIONS:

1. Preheat broiler to 450F. Combine the vegan butter (we like Earth Balance) and garlic in a microwave safe dish. Heat for 20 seconds, or until the vegan butter is melted. Set garlic butter aside.
2. Heat the olive oil in a skillet over medium heat. Add the onion and garlic and cook until onion is soft, about 5 minutes. Add the mushrooms and cook until they soften and begin to release their juices, about 7 minutes. Add the fresh thyme and parsley and cook for 30 seconds.
3. Pour in the vegetable broth and simmer over medium-low heat until the liquid has reduced by a third, about 5 minutes. At this time, pop your bread in the broiler. After 5 minutes, flip the bread and cook the other side for 3 minutes.
4. To the mushrooms, add a tablespoon of whole wheat flour and continue to cook over medium-low until the mixture thickens, about 3 minutes. If the mixture gets too thick for your liking, add more vegetable broth or water 1 tablespoon at a time. In the last minute of cooking, stir in the apple cider vinegar. Remove from heat.
5. Remove the bread from the broiler and brush the tops with the garlic butter you prepared earlier. Add a heaping scoop of the mushroom mixture to the top of each piece of garlic toast. Garnish with additional fresh parsley and serve warm.



ABOUT THE AUTHOR

Kate Kasbee is the recipe developer and content creator behind [Well Vegan](#) and the author of *Well Vegan: A Starter Guide*. Working alongside friend and founder, Katie Koteen, Kate feels most at home in the kitchen, cooking for whoever is willing to try her latest recipe. Though she's always been obsessed with food, Kate's passion for vegan cuisine really took hold while attending Matthew Kenney Culinary in Thailand, where she became a certified plant-based chef.

