

Lion's Mane Mushroom (*Hericium erinaceus*) in Cherry Tomato Sauce

Ingredients

- 1 large clump of lion's mane mushroom
- 1/3 cup olive oil
- 3-5 cloves of garlic, minced
- 1 medium-sized shallot, diced
- 2 pints cherry or grape tomatoes, quartered
- Basil, for garnish
- Salt and pepper, to taste

Steps

1. Slice the lion's mane mushroom into steak-like pieces, ½-1 inch thick. Heat the oil in a large skillet, add the lion's mane (in two batches, if necessary), and cover. Cook for about 3 minutes (until golden-brown) before flipping, and cooking until it is golden brown. Transfer the mushrooms onto a plate lined with a paper towel and set aside.
2. Add the garlic and shallots to the skillet, and sauté for about a minute until the garlic is fragrant. Add the tomatoes, and sauté on a medium-low heat for around 10 minutes, mashing the tomatoes a little with your spatula or a fork.
3. After around 10 minutes you should have a fairly thick, chunky sauce. Season generously with salt and pepper, remove from the heat and top with fresh, torn basil. Serve the sauce with the cooked lion's mane, and enjoy!

