



Sautéed Potatoes, Mushrooms and Goat Cheese made with Rustlin' Rob's Marinated Mushrooms

HEAT LEVEL: MILD

INGREDIENTS:

Salt to taste

2 lbs red or white potatoes, peeled and cut into 1-inch pieces

3 Tbsp. unsalted butter

2 Tbsp. olive oil

1 jar [Rustlin' Rob's Marinated Mushrooms](#)

2 cloves garlic, minced

Freshly ground pepper to taste

½ cup crumbled fresh goat cheese

1 Tbsp. finely chopped fresh basil

1 Tbsp. finely chopped fresh chives

DIRECTIONS:

1. Fill a large pot three-fourths full with water and bring to a boil over high heat. Add salt to taste and the potatoes and cook for 5 minutes. Drain well in a colander and set aside.
2. In a large nonstick frying pan over medium-high heat, melt 1 tablespoon of the butter with 1 tablespoon of the olive oil. Add mushrooms and sauté until lightly browned, about 5 minutes. Add the garlic and cook for 30 seconds. Transfer to a bowl and cover to keep warm.
3. Add the remaining 2 tablespoons butter and 1 tablespoon olive oil to the same pan over medium-high heat. Add the potatoes and sauté, turning to brown all sides, 10-15 minutes. If they are too dry, add a bit more butter and oil.
4. When the potatoes are browned, add the mushrooms, being careful to leave behind any excess liquid that has drained to the bottom of the bowl. Mix briefly and transfer to a serving bowl. Season to taste with salt and pepper and then toss in the goat cheese, basil and chives. Serve immediately.