

## Ingredients:

- 2 Petrale Sole fillets
- 2 tbsp Oliverde Mushroom Olive Oil
- 2 tbsp butter
- 1 clove garlic, minced
- ½ tsp salt
- ½ tsp black pepper
- 1 tbsp fresh parsley, chopped

## Instructions:

- Heat Mushroom Olive Oil and butter in a pan over medium heat.
- Season sole fillets with salt and pepper.
- Sear for 2-3 minutes per side until golden brown.
- Add garlic and cook for 30 seconds.
- Garnish with parsley and serve with steamed asparagus.

# PAN-SEARED PETRALE SOLE WITH MUSHROOM BUTTER

