

Roasted Garlic Mushrooms

GF, V



More Recipes

www.goodharvest.com.au

Ingredients



- approx 1kg button mushrooms
- 1 tbsp butter, melted
- 1 tsp + 1 tbsp olive oil
- 3 tbsp balsamic vinegar
- 3 tbsp soy sauce
- 5 cloves garlic, minced
- 1/2 tsp each parsley, rosemary & thyme, chopped
- salt and pepper to taste

Directions

1. Preheat oven to 200C.
2. Grease a large baking sheet with 1 tsp olive oil.
3. Combine all remaining ingredients in a large bowl and toss evenly to coat. If the mushrooms are large, you may want to cut them in half first.
4. Arrange mushrooms in a single layer on baking sheet.
5. Roast for 15-20 mins until tender, giving them a small shake halfway through to mix well.
6. Serve as a side with almost anything you like!
Remember to enjoy any leftover juices as they'll be full of flavour!