

ROASTED MUSHROOMS

Make a batch of these herb & garlic mushrooms and they're a great addition to any plate or added to just about any recipe – with eggs, in a burrito or a rice bowl, added to salad, pasta, pizza, soups or stews.

INGREDIENTS

- 1/2 pound shiitake or other mushrooms
- 3 cloves of garlic, roughly chopped
- 2 tablespoons olive oil
- 4 sprigs of fresh thyme or 1 tablespoon dried thyme
- 1 teaspoon salt

DIRECTIONS

- Preheat oven to 450 degrees.
- Tear mushrooms into pieces and place into a mixing bowl.
- Add garlic, olive oil, thyme, and salt. Mix until mushrooms are well coated.
- Transfer bowl contents to a parchment-lined baking sheet and spread into an even layer.
- Bake in the oven for 15 minutes or until the edges of the mushrooms are just starting to crisp.
- Remove from oven. If you used stems of thyme, remove and discard.
- Transfer to a serving bowl to enjoy or store for use later.

