

CRISPY ROASTED MUSHROOMS



INGREDIENTS

ITEM

Mixed Mushrooms, Roughly Chopped
Button Mushrooms, Halved or Quartered if Large
Olive Oil
Fresh Thyme Sprigs
Kosher Salt and Black Pepper

QUANTITY

2 Cups
2 Cups
1 Tblspn
2
To Taste



PREPARATION

- 👉 Preheat your oven to 400°F.
- 👉 In a large bowl, toss the chopped mushrooms with olive oil, thyme, salt, and black pepper.
- 👉 Spread the mushrooms out in a single layer on a baking sheet.
- 👉 Roast the mushrooms for 20-25 minutes, stirring once or twice, until they are crispy and browned on the edges.
- 👉 Remove the mushrooms from the oven and let them cool for a few minutes before serving.
- 👉 Enjoy!