

# Roasted Garlic Mushrooms

If you want a delicious side dish, you should try this roasted garlic mushrooms. It's super easy and quick to make and you will love it! I was surprised of how much my family loved this mushrooms.

## You'll Need:

16 even sized open cup mushrooms, stalks cut level.

3 tbsps of corn or vegetable oil.

$\frac{1}{4}$  unsalted softened butter.

3 cloves of chopped very finely garlic.

2 tbsps of fresh chopped thyme.

1  $\frac{1}{2}$  tbsps of lemon juice.

Salt and freshly ground black pepper.

$\frac{1}{4}$  cup of fresh breadcrumbs.

## How to:

Heat the oil in a large skillet then fry the mushrooms cap side down on high for 20 seconds.

In a shallow roasting tin, place the mushrooms stalks facing upwards.

In a bowl, mix the butter, garlic, thyme, lemon juice and seasoning then spoon the mixture on top of the mushroom. Press the breadcrumbs on top.

Bake for 10 minutes in a preheated oven to 400° or refrigerate for later use.

Simple, easy and delicious! I usually make these in large amounts and store them in the refrigerator for later use. In 10 minutes, I have a great side dish to decorate my table with! Give it a try guys, you will like it.