

Roasted garlic mushrooms

Total Time: 37min

Prep: 12min

Cook: 25min

Serves: 4

Difficulty: Easy

Ingredients

- 1 pound(s) **fresh mushroom(s)**, halved
- 1 spray(s) **olive oil cooking spray**
- $\frac{1}{8}$ tsp **table salt**, or to taste
- $\frac{1}{8}$ tsp **black pepper**, or to taste
- 1 clove(s), medium **garlic clove(s)**, minced or pressed
- 1 Tbsp **fresh thyme**, minced
- 1 Tbsp **balsamic vinegar**

Instructions

Preheat oven to 450°F.

Arrange mushrooms in a single layer on a large jelly roll pan and coat with cooking spray; season to taste with salt and pepper. Roast mushrooms for 15 minutes and then turn mushrooms and roast for 5 to 10 minutes more, until cooked through.

Meanwhile, place garlic and thyme in a large bowl. When mushrooms are done cooking, immediately place in bowl and toss to coat with garlic and thyme. Add vinegar and toss again. Yields about 1 cup per serving.

Note: This recipe was selected by our staff from the Community Recipe Swap. Its POINTS® value has been verified, but the recipe has not been tested by our kitchen.