

Recipe of the Month

FEBRUARY



Roasted Mushrooms

5 servings (1/2 cup)

INGREDIENTS:

- (1 pound 2 ounces) Fresh Mushrooms
- 1/4 teaspoon Ground Black Pepper
- 1/4 tablespoon Kosher Salt
- 1/4 cup Olive Oil

INSTRUCTIONS:

1. Preheat oven to 375°.
2. Rinse, wipe off any dirt with a wet cloth. Try not to soak the mushrooms in water.
3. Cut any very large mushrooms in half or in quarters.
4. Toss mushrooms with olive oil, salt and pepper. Other seasoning such as granulated garlic may be added.
5. Place mushrooms in a single layer on a parchment lined sheet pan. Do not crowd the mushrooms as this will cause them to steam.
6. Bake until mushrooms are lightly browned and tender, approx. 15 min. Hold for hot service at 140° or higher.



Enjoy!