

Roasted Rosemary Mushrooms Recipe Recipe found on <u>AnnsEntitledLife.com</u>

Prep Time: 5 minutes Cook time: 15 Minutes

Ingredients:

- 1 lb Baby Bella Mushrooms, cut in half
- ½ cup Olive Oil
- 4 Garlic Cloves, minced
- 2 TBSP Fresh Lemon Juice (about half a large lemon)
- 1 TBSP Fresh Rosemary, finely chopped
- 1 tsp Salt
- ½ tsp Pepper

Instructions Directions:

- Preheat oven to 400°.
- In a large bowl combine all ingredients and toss to coat.
- Pour the coated mushrooms into a greased baking dish large enough that the mushrooms are in a single layer (13"x9" pan or larger).
- Bake at 400° for 15 minutes or until mushrooms are browned, stirring at least once.
- Serve hot garnished with a few rosemary leaves.
- You can cut the second half of lemon into wedges and add a bit of fresh lemon juice if desired.
- Makes 4 servings Roasted Rosemary Mushrooms