

Oven Roasted Chestnut Mushrooms with Lemon, Garlic & Rosemary



Prep Time: 10 mins.

Cook Time: 25-30 mins.

Ingredients:

- 1 lb. chestnut mushrooms
- 3 tbsp. melted butter
- 2 cloves garlic, minced
- Zest from 1/2 lemon
- 1 sprig fresh rosemary
- Pinch of salt & pepper

Makes 4-6 servings as a side, 6-8 as a topping.

Chestnut mushrooms' edible stems make this an incredibly simple and versatile dish, and the visual treat of whole mushrooms on the plate dresses up any weeknight meal!

Instructions:

- Preheat oven to 425 degrees F.
 - Toss together all the ingredients on a baking sheet.
 - Transfer to the oven and roast for 25-30 minutes, tossing again halfway through.
 - The mushrooms are done when they are golden brown and lightly crisp around the edges.
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