



Roasted Garlic-Soy and Balsamic Mushrooms

Serves: 1
Prep time: 15 Minutes
Cooking time: 18-20 Minutes
Adapted from Closet Cooking recipe

Ingredients:

- 200-250g small mushrooms
- 1 teaspoon oil
- 1 tablespoon balsamic vinegar (I used caramelised)
- 1 tablespoon soy sauce
- 1 teaspoon freshly grated garlic
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh tarragon
- salt & pepper



DELICIOUS
Such a simple versatile dish and
*So So Easy to make. **Enjoy!***

Method:

- **Preheat oven 180°C**
- Combine the oil, vinegar, soy sauce, garlic, herbs, salt and pepper in a medium bowl
- Add the mushrooms, toss to coat well
- Place the mushrooms into a flat dish and place in preheated oven and bake for 10 minutes. Stir and cook for a further 8-10 minutes, until mushrooms are cooked through
- **Serve and Enjoy!**
- **Note:** Serve with BBQ meat, on sour dough toast or eat them just as they are.