



Rosemary Roasted Mushrooms



Recipe Date: **September 16, 2022**

Difficulty: **Easy**

Measurements: **Imperial (US)**

PAIR WITH: 2019 Pinot Hill East or 2019 Pinot Hill West

Serve as a side for a protein or make a meal by spooning mushrooms on top of mashed potatoes or creamy polenta. You can also add thyme or sage in addition to the rosemary or instead of.

Ingredients

- 2 lbs mushrooms (baby bellas, white button, or assorted)
- 2 Tablespoons fresh rosemary
- 1 shallot, finely diced
- 4 garlic cloves, minced
- 2 Tablespoons olive oil
- 2-3 Tablespoons white wine or vinegar
- Salt and pepper to taste
- Parsley for garnish

Directions

Preheat your oven to 450 degrees.

Clean mushrooms and toss with all ingredients. Spread evenly onto a baking sheet.

Bake for 10 minutes, then stir the pan.

Bake for another 5-7 minutes.

Top with chopped parsley for color if desired.