



BALSAMIC-ROASTED MUSHROOMS w/PARMESAN

Basic Lifestyle

INGREDIENTS

2 TBS extra-virgin olive oil
1 TSP dried marjoram
½ TSP ground pepper
¼ TSP salt
1 pound mushrooms, thickly sliced
2 TBS balsamic vinegar
¼ cup grated Parmesan cheese

INSTRUCTIONS

— Preheat oven to 450 degrees.

— Stir oil, marjoram, pepper and salt together in a large bowl. Add mushrooms and toss to coat. Transfer to a large rimmed baking sheet. Roast for 12 minutes. Remove from the oven and drizzle with vinegar. Sprinkle with Parmesan and continue roasting until the cheese is melted, about 5 more minutes.

SERVING INFO: (Serves 4)

1/2 cup = 1 V, 1/2 FT

See recipe photo at [Instagram](#) and [Facebook](#).