



## Balsamic-Roasted Mushrooms with 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 photo of this recipe at [Instagram](#) or [Facebook](#)