



From the Kitchen of Executive Chef Jessica VanRoo

Quick Marinated Lemon Thyme Mushrooms

Serves 4

Ingredients

- 1 lb white or Bella mushrooms, cut large ones in half
- 1 Tablespoon fresh Italian parsley, chopped, fresh
- 2 teaspoons fresh thyme leaves
- 2 garlic cloves, minced
- 1 red shallot, minced
- 3 Tablespoons olive oil
- 1 Tablespoon apple cider vinegar
- 1 Tablespoons fresh lemon juice
- 1 teaspoon lemon zest
- Salt and pepper to taste

Instructions

1. Preheat your oven to 425 degrees. Line a baking sheet with parchment paper.
2. Season your mushrooms with salt and pepper—roast mushrooms for 8- 10 minutes. Remove from oven and set aside to cool while you prepare the marinade.
3. Combine the parsley with thyme leaves, garlic, shallot, oil, vinegar, lemon juice, and zest. Whisk well and season with salt and pepper.
4. Toss the mushroom with the oil mixture. Allow the mushrooms to marinate for at least 30 minutes; store refrigerated for up to 5 days.