



Balsamic roast mushrooms

Preparation: 10 minutes

Cooking: 25 minutes

Serves: 4 as a side dish

1/3 cup olive oil

1 1/2 tbs balsamic vinegar

1 garlic clove, crushed

2 tsp brown sugar

2 tbs sweet chilli sauce

salt & ground black pepper

600g button mushrooms

1/3 cup chopped fresh herbs, (parsley, chives, tarragon)

1. Preheat oven 220°C.
2. Combine the olive oil, balsamic vinegar, garlic, brown sugar, sweet chilli sauce and salt and pepper in a screw-top jar, shake well to combine.
3. Place mushrooms into a large bowl and pour over the vinegar mixture. Toss well to combine.
4. Spoon the mushrooms and marinade into a greased baking dish and roast for 20- 25 minutes, tossing twice during cooking, or until tender. Sprinkle with herbs and serve.

Great accompaniment to roast or grilled meat and chicken.