



Oven-roasted mushrooms

Serves 4

8 medium flat mushrooms,
stalks trimmed
40g baby spinach leaves
100g Persian or marinated feta, drained, crumbled
2 tbs fresh thyme leaves
Mashed potatoes, to serve
Balsamic dressing
1/4 cup honey
2 tbs balsamic vinegar
1/3 cup olive oil

- 1.** To make balsamic dressing, combine all ingredients in a screw-top jar. Microwave uncovered on High for 20 seconds or until honey is melted. Secure lid. Shake to combine.
- 2.** Preheat oven to 200°C. Place mushrooms, stem-side down, in a single layer (they might overlap slightly) in a large baking dish. Pour over half the balsamic dressing. Turn mushrooms and drizzle with remaining dressing. Season with salt and pepper.
- 3.** Arrange spinach leaves over mushrooms. Sprinkle with feta and thyme leaves. Roast for 15 minutes or until mushrooms are just tender. Serve with mashed potatoes.

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