

RECIPE

GARLICY ROASTED SHIITAKE

PREP TIME
ABOUT 10 MINUTES TO
SLICE SHIITAKE AND
CHOP GARLIC

COOKING TIME
15 MINTES IN OVEN

NOTES

- PLACE IN A CONTAINER IN THE FRIDGE AND THROW THESE INTO ANY DISH YOU CHOOSE.
- SHOULD STAY FRESH AT LEAST A WEEK IN THE FRIDGE



INGREDIENTS

8 OZ SHIITAKE
1 TABLESPOON EXTRA
VIRGIN OLIVE OIL
2 CLOVES GARLIC
CHOPPED

1. Set oven to 400 degrees
2. Cut off stems and slice shiitake not too thinly
3. Chop garlic. Keep separate.
4. Once the oven is up to 400 toss mushrooms with a couple of tablespoons of olive oil. Use your hands
5. Spread out on in one layer on a cookie sheet. I like to brush the cookie sheet with olive oil beforehand just so the shiitake do not stick
6. Place in oven.
7. After about 10 minutes toss in the garlic and give it a stir
8. In another 5 minutes you should have browned but not crisp shiitake and brown but not burnt garlic. Take out and cool.

