

# Balsamic Roasted Garlic Mushrooms



## **Ingredients**

- 2 pounds mushrooms
- 1 tablespoon Sonoma Harvest Extra Virgin Olive Oil
- 3 tablespoons Sonoma Harvest Barrel Aged Balsamic Vinegar
- 2 tablespoons soy sauce
- 3 cloves garlic, chopped
- 1/2 teaspoon thyme, chopped
- salt and pepper to taste

## **Directions**

Toss the mushrooms in the oil, balsamic vinegar, soy sauce, garlic, thyme, salt and pepper, arrange in a single layer on a baking pan and roast in a preheated 400F/200C oven until the mushrooms are tender, about 20 minutes, mixing half way through.