

## Balsamic and Thyme Roasted Portabella Mushrooms

By Katie Goodman

➔ These Balsamic and Thyme Roasted Portabella Mushrooms make a delicious, simple appetizer or side to go with your Thanksgiving meal. Or if you need a little something to sustain you at lunchtime as you spend your day cooking away in preparation for the big feast, there's nothing better than a quick-to-make snack like this one.

If you want to go above and beyond, stuff the centers with a little bit of goat cheese after they come out of the oven. YUM!



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### Ingredients

**12 oz small (2" diameter) portabella mushrooms**  
**2 tbsp olive oil**  
**1 tbsp balsamic vinegar**  
**1 tbsp fresh thyme, divided, plus extra for garnish**  
**3 cloves garlic**  
**Fresh cracked pepper, to taste**  
**Sea salt, to taste**

### Directions

**Step 1:** Preheat oven to 425 degrees F. Remove the stems from the mushrooms and reserve for another use. Rinse and dry mushrooms. Place mushrooms top side down in a cast-iron skillet.

**Step 2:** Whisk olive oil and balsamic vinegar together. Drizzle over the mushrooms. Thinly slice the garlic cloves and sprinkle them over the mushrooms, getting a slice or two inside each mushroom. Sprinkle with 2 teaspoons of fresh thyme; season with salt and pepper.

**Step 3:** Roast at 425 degrees F for 5–10 minutes, until desired doneness is achieved. Eight minutes was perfect for me.

**Step 4:** Remove from the oven and transfer to a serving plate. Drizzle with remaining garlic, juices, oil, and vinegar in the pan. Sprinkle with reserved 1 teaspoon of thyme leaves and garnish with a spring or two of fresh thyme. Serve immediately.