

Garlic Butter Mushrooms

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

These roasted mushrooms are perfect if you're hoping to transform bland mushrooms into a flavorful side dish. My favorite way to serve these is with a juicy grilled ribeye. You can use any ovenproof skillet or dish; use a size that's just big enough to fit all the mushrooms.

Ingredients

- 1 pound fresh white mushrooms - 1 tablespoon olive oil - 2 cloves garlic
- minced - 3 tablespoons butter
- melted - 1 pinch salt and ground black pepper to taste - 2 tablespoons grated Parmesan cheese - 2 tablespoons minced fresh parsley

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Clean mushrooms with a damp paper towel and gently remove and discard stems. Drizzle oil into a large cast iron skillet to evenly coat. Place mushrooms into the skillet.
2. cap-side down. Carefully sprinkle garlic into the mushroom cavities.
3. taking care not to sprinkle directly into the skillet. Drizzle mushrooms with melted butter.
4. then season with salt and pepper. Roast in the preheated oven for 15 minutes. Sprinkle with Parmesan cheese and return to the oven for 3 to 5 more minutes. Remove from the oven and sprinkle with parsley. Let cool slightly before serving. Recipe Tip Use baby bellas instead of white mushrooms if you prefer. You may need to increase or decrease cook time by 3 to 5 minutes.
5. depending on the size of the mushrooms.