

# Reckless In The Kitchen

## Roasted Mushrooms

Ingredients:

- 1 lb baby portobello mushrooms
- 2 tbsp olive oil
- 2 tsp cooled bacon fat (Optional, but this really takes these mushrooms to the next level)
- 1/2 tsp salt
- 1/4 tsp ground pepper
- fresh parsley (optional, for garnish)

Directions:

Preheat your oven to 425. Lightly coat a 9x9 pan or small roasting pan with cooking spray or butter. Next, clean the mushrooms with a damp, clean towel.

Toss the cleaned mushrooms with the olive oil, bacon fat, salt, and pepper and place in prepared pan. Roast for 25 minutes, stirring the mushrooms gently after 12 minutes.

Allow the mushrooms to cool slightly after roasting and top with fresh parsley before serving.