

Marinated Mushrooms

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2 tablespoons balsamic vinegar
2 tablespoons olive oil
1 tablespoon Dijon mustard
1/4 teaspoon salt
1/4 teaspoon pepper
1 pound cremini mushrooms, halved
(or quartered if large)

Preheat the oven to 425 degrees.

In a bowl, whisk together the vinegar, olive oil, Dijon mustard, salt and pepper.

Toss with the mushrooms.

Roast on a rimmed baking sheet until the liquid has evaporated, 20 minutes.

Per Serving (excluding unknown items): 256 Calories; 28g Fat (93.9% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 721mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.