

ROASTED LEMON HERB CHICKEN OF THE WOODS

Serves 2—4 adults

1/2 C. olive oil
1 T. fresh Rosemary or other herb minced
6-8 oz. mushrooms, uncut or cut to portion size

2 T. lemon juice
1 tsp. sea salt



Directions

Mix the first four ingredients together in a gallon size zip-lock type bag. Wash and trim the mushroom, if needed. Add the mushroom to the bag and allow to marinate for about 30 minutes or so. Remove mushroom from bag into a shallow baking dish, such as a pie plate. Arrange in a single layer without overlapping, if possible. Pour remaining marinade over the mushrooms. Roast in the oven on 375° for about 20 minutes. Remove and enjoy.

Notes

Feel free to change the herb to suite your taste. Thyme also works well. Roasting time could vary depending upon the thickness of the mushroom. This recipe would also work well with other polypore mushrooms.



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Credit: Recipe by Angel Miller of 2AngelsMushrooms.com