

Roasted Mushrooms with Garlic, Ghee and Thyme

A non-traditional side for Thanksgiving! I swapped out the butter for ghee in the recipe and it's just as delicious! Enjoy!

xoxo,
Kristin

1. Toss the mushrooms in the oil, salt and pepper, place on a baking sheet in a single layer and roast in a preheated 400F oven until they start to caramelize, about 20 minutes, mixing half way through.
2. Cook the butter over medium heat until it starts to turn a nice hazelnut brown, remove from heat and mix in the garlic, thyme and lemon juice.
3. Toss the roasted mushrooms in the browned butter and season with salt and pepper to taste!

Serves 4, Recipe from

https://www.closetcooking.com/roasted-mushrooms-in-browned-butter/?utm_content=buffer10c2b&utm_medium=social&utm_source=pinterest.com&utm_campaign=buffer