



Garlicky Roasted Brussels Sprouts & Mushrooms

PREP TIME: 10 MINUTES | COOK TIME: 35 MINUTES | SERVES: 4

Oven-roasting mushrooms and Brussels sprouts is a simple way to create an elegant side dish for the holiday table and seasonal entertaining. See tips for doubling the recipe to serve a crowd.

Ingredients

- 1 jar (6 oz.) sliced mushrooms
- 1 cup sliced yellow onion (about 1/2 medium onion)
- 3 Tbsp. extra-virgin olive oil, divided
- Salt and black pepper, to taste
- 1 lb. Brussels sprouts, ends trimmed, quartered lengthwise
- 2 cloves garlic, minced
- 1 Tbsp. chopped fresh thyme
- 1 Tbsp. fresh lemon juice (about 1/2 lemon)
- Optional garnishes: 1/2 cup chopped toasted pecans, 2 Tbsp. grated Parmesan

Instructions

1. Preheat oven to 400°F. Line a large, rimmed baking sheet with parchment paper. Drain mushrooms and pat dry thoroughly with a clean kitchen towel or paper towels.
2. Put mushrooms and onions on the baking sheet and toss with 1 Tbsp. olive oil and some salt and pepper; spread out in an even layer. Bake 10 minutes until mushrooms start to brown. With a wooden spoon, push mushrooms and onions to one side of the baking sheet. In the cleared area, toss Brussels sprouts with remaining 2 Tbsp. oil. Roast until crisp and brown along the edges, 22 to 24 minutes.
3. Stir all vegetables together with garlic and thyme; bake 2 to 3 more minutes. Squeeze lemon over the vegetable mixture; toss. Serve topped with toasted pecans and Parmesan, if desired.

TIP: Recipe can be doubled. Roast mushrooms and onions a day or two ahead until evenly browned, about 30 minutes; refrigerate until needed. Roast Brussels sprouts until crisp, 35 to 40 minutes. Stir in cooked mushrooms and onions, thyme and garlic and bake 8 to 10 minutes until mushrooms are warmed through. Drizzle lemon juice over the top and garnish with pecans and Parmesan, if desired.