

## Garlic Roasted Mushrooms with Wilted Greens

4 servings

### Ingredients:

1 lb. Crimini, Button, or Portabella mushrooms,  $\frac{3}{4}$  inch dice  
1-2 Tbsp. Extra virgin olive oil  
1 tsp. Granulated garlic  
Salt and Pepper to taste

1 lb. Greens (Kale or Mustard), stemmed, cleaned and roughly chopped  
2 tsp. Lemon Juice or Balsamic Vinegar

### Directions:

- Preheat oven to 400F. Toss diced mushrooms with olive oil, granulated garlic, salt and pepper. Place mushroom mixture on sheet pan and roast at 400F for approximately 20-30 minutes, turning/stirring regularly with a spatula. Mushrooms should be crispy around the edges when finished.
- Heat a large skillet on the stove until quite hot and add 1 Tbsp. of olive oil. Carefully add greens and stir until lightly wilted. Sprinkle greens with lemon juice or balsamic vinegar to finish.
- Mix roasted mushrooms and wilted greens just before serving.