

Olive Oil Marinated Cremini Mushrooms

New York, NY

Delicious marinated cremini mushrooms can be a great snack or side dish, and made with olive oil, their flavor will come to life. What do you need for this lovely dish? Well, the ingredients for the roasted mushrooms are: 2 cups cremini mushrooms with the stems removed, ¼ cup of extra virgin olive oil, and 1 teaspoon of kosher salt. For the marinade, you will need: 1 cup of extra virgin olive oil, ¼ cup of red wine vinegar, 2 teaspoons of chopped garlic, 1 teaspoon dried oregano, 1 teaspoon chopped parsley, and ¼ teaspoon of crushed red pepper.

To roast the mushrooms, first, preheat your oven to 350°F. Next, in a bowl, season the cleaned cremini mushrooms with extra virgin olive oil and salt. Spread the seasoned mushrooms onto a baking pan and place the pan in the preheated oven. Once these mushrooms are cooked, remove the tray, and let the mushrooms cool before marinating. Now, to marinate the mushrooms, combine them with your EVOO, vinegar, and seasonings in a bowl. At this point, mix the mushrooms well and allow them to soak up the flavor at least 6 hours in your fridge. Once this time has passed, enjoy!

Be sure to visit flavor-your-life.com for more information on extra virgin olive oil!

Flavor Your Life aims to educate North American consumers about authentic Extra Virgin Olive Oil. We are debunking misconceptions while empowering consumers — and sharing the delicious culinary culture that's been growing for untold generations.

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