

Roasted Chanterelle Mushrooms

<http://userealbutter.com/2017/11/05/roasted-chanterelles-recipe/>

8 oz. fresh chanterelle mushrooms, sliced thick (or halved if small)
1 shallot, peeled, sliced thin
2 tbsps olive oil
1 tbsp unsalted butter, melted
1 tsp fresh thyme leaves
1/4 tsp salt
1/4 tsp freshly ground black pepper

Preheat oven to 400°F. Toss all of the ingredients together in a bowl and pour into a baking pan, foil-lined rimmed baking sheet, or wide cast iron skillet. Bake for 12-15 minutes, stirring occasionally every 5 or so minutes, until the mushrooms are just browned on the edges. Serves 2 as a side dish.