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Sesame-Roasted Mushrooms and Scallions

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Ingredients

- 2 tablespoon oil, toasted sesame
- 2 tablespoon soy sauce, reduced-sodium
- 1 tablespoon ginger, fresh, grated
- 1 tablespoon garlic, minced
- 4 teaspoon vinegar, rice
- 1/2 teaspoon pepper, black ground
- 1 1/2 pounds mushrooms, shiitake, oyster and white, thickly sliced
- 2 bunch(es) scallion(s) (green onions), cut into 2-inch pieces
- 1 tablespoon sesame seeds

Preparation

1. Preheat oven to 450°F.
2. Combine oil, soy sauce, ginger, garlic, vinegar and pepper in a large bowl. Add mushrooms and scallions and toss to coat. Transfer to a roasting pan.
3. Roast, stirring once or twice, until browned and cooked through, about 25 minutes. Sprinkle with sesame seeds.

