

# Roasted Mushrooms & Cauliflower

Serves 4

## What you'll need...

500g	whole cremini mushrooms
$\frac{1}{2}$	head cauliflower
$\frac{1}{4}$ cup	extra virgin olive oil
1	clove garlic, minced
1 tsp	sea salt
$\frac{1}{4}$ tsp	dried thyme

## What to do...

1. Preheat oven to 400 F (200 C). Line a baking tray with parchment paper.
2. Toss all ingredients together in a large bowl. Transfer to prepared baking tray.
3. Roast for 30 minutes, flip, return to oven for 15-20 minutes or until nicely browned.