GR-259323 · Fresh Roasted Mushrooms · 0.5 c · 40 servings

Other Veg: 1/2

Section 1

Mushrooms, white
9 lb

Oil, extra virgin olive, salad or cooking
3/4 c

Salt, table
1 tsp

Spices, pepper, black
2 tsp, ground

1. Preheat oven to 375 degrees F.
2. Rinse, wipe off any dirt with a wet cloth. Try not to soak the **mushrooms** in water.
3. Cut any very large mushrooms in half or in quarters.
4. Toss mushrooms with **olive oil**, **salt** and **pepper**. Other seasoning such as granulated garlic may be added.
5. Place mushrooms in a single layer on a parchment lined sheet pan. Do not crowd the mushrooms as this will cause them to steam.
6. Bake until mushrooms are lightly browned and tender, approximately 15 minutes.

   CCP: Hold for hot service at 140 degrees F or higher.

Fresh Roasted Mushrooms

Nutrition Facts

Servings Per Container 1

Serving Size 0.5 c

Amount Per Serving

Calories **65**

	% Daily Value*
Total Fat 5g	**6%**
Saturated Fat 1g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 60mg	**3%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 2g	**8%**
Sugars 2g	
Protein 2g	**4%**

Vitamin D: 1% DV	•	Potassium: 8% DV
Calcium: 1% DV	•	Vitamin A: 0% DV
Iron: 10% DV	•	Vitamin C: 5% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.