

Roasted Brussel Sprouts and Shiitake Mushrooms

Ingredients:

- ▷ 1 lb brussel sprouts, cut in half
- ▷ 1 lb sliced shiitake mushrooms, sliced thinly
- ▷ sesame oil
- ▷ 2 tablespoons mirin
- ▷ kosher salt and pepper to taste
- ▷ 1 teaspoon garlic powder
- ▷ garnish with thinly sliced Fresno chiles

Directions:

Preheat oven to 400°.

Arrange vegetables in a single layer on a large baking sheet. Toss with a little sesame oil and mirin to coat. Season with salt, pepper and garlic powder and toss.

Roast in oven for about 25 minutes, turning occasionally until golden and caramelized. Remove from oven.

These can be served hot or at room temperature.

