

Easy Garlic Mushrooms with Oven-Roasted Cauliflower

Golden Brown Garlic Mushrooms and Roasted Cauliflower



OVEN
425°F

TIME
30 min

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INGREDIENTS

For the Roasted Cauliflower:

- 1 medium head cauliflower, cut into florets
- 2 tbsp olive oil
- 1 tsp garlic powder
- $\frac{1}{2}$ tsp smoked paprika (optional)
- Salt and pepper, to taste

For the Garlic Mushrooms:

- 12 oz mushrooms (cremini or white), halved
- 2 tbsp olive oil or butter
- 3-4 garlic cloves, minced
- 1 tsp fresh thyme or $\frac{1}{2}$ tsp dried thyme
- Fresh parsley, for garnish (optional)

DIRECTIONS

1. Roast the Cauliflower: Preheat oven to 425°F (220°C).
2. Toss cauliflower florets with olive oil, garlic powder, smoked paprika (if using), salt, and pepper.
3. Spread on a baking sheet in a single layer.
4. Roast for 25-30 minutes, turning halfway, until golden and crispy on the edges.
5. Saut  the Garlic Mushrooms: While cauliflower roasts, heat olive oil or butter in a large skillet over medium heat.
6. Add mushrooms in a single layer. Let them sit undisturbed for 3-4 minutes to get golden on one side.
7. Stir and add minced garlic, thyme, salt, and pepper.
8. Cook for another 5-7 minutes, until mushrooms are browned and tender.
9. Combine and Serve: Arrange the roasted cauliflower and garlic mushrooms on a serving platter. Sprinkle with fresh parsley and serve warm.

TIPS FOR SUCCESS

Don't overcrowd the pan when roasting or saut ing-this helps everything brown, not steam.

Use fresh garlic for the most aromatic mushrooms.

Add-ins : Try lemon zest, red pepper flakes, or grated Parmesan for extra punch. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-garlic-mushrooms-with-oven-roasted-cauliflower/>