

# Balsamic Grilled Mushrooms

4 ingredients · 25 minutes · 2 servings



## Directions

---

1. Stir all the ingredients together and let marinate for at least 15 minutes.
2. Cook in a grill pan over medium-high heat for 8 to 10 minutes or until tender. Alternatively, you can skewer the mushrooms and grill over medium-high until soft and slightly charred, about 2 to 3 minutes per side.
3. Remove from the grill and enjoy!

## Notes

---

### Leftovers

Keeps well in the fridge for 3 to 4 days in an airtight container.

### No Grill

Saute them on the stovetop instead.

## Ingredients

---

<b>5 cups</b>	Mushrooms (halved)
<b>2 tbsps</b>	Balsamic Vinegar
<b>1 tbsp</b>	Tamari
<b>2</b>	Garlic (cloves, minced)