## **Roasted Mushrooms**

# NO IMAGE

Servings:	40.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35901

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
Fresh Sliced Mushrooms	10 Pound	READY_TO_EAT	00562
OIL BLND CNOLA/XVRGN 90/10	1 Tablespoon		732900
SALT SEA	1 Teaspoon		748590

# **Preparation Instructions**

- 1. Evenly spread mushrooms across a sheet pan and spray with plain baking mist OR- place in a large bowl and toss with 2 T olive oil to coat, then spead on sheet pan.
- 2. Sprinkle with salt and pepper.
- 3. Roast at 375F on convection 20-30 minutes until brown and tender, draining off liquid.
- 4. Serve right away in 4 oz boats.

# Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 40.00 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		7.00			
Fat		0.40g			
SaturatedFat		0.03g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		56.00mg			
Carbohydrates		0.55g			
Fiber		0.20g			
Sugar		0.35g			
Protein		0.55g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

No 100g Conversion Available