

Roasted Corn and Mushrooms

Ingredients:

- 4 ears of corn
- 2 pounds of oyster mushrooms
- 4 ounces of shallots, thinly sliced
- 1/8 cup of Olive oil
- Salt and pepper to taste

Directions:

Preheat oven to 450 degrees, place corn in husk on cookie sheet and roast until tender (about 25 minutes).

Remove and let cool. Shuck corn and remove from husk.

Quarter mushrooms and slice shallots. Toss mushrooms, shallots, olive oil, and salt and pepper together and place on a cookie sheet and roast in oven until tender (about 20 minutes, flipping mushrooms over after minutes).