



# Broccoli With Mushrooms

Visual Recipe  
by DAREBEE  
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10oz ~ 300g frozen broccoli  
10oz ~ 300g mushrooms  
2 tbsps balsamic vinegar

**LEVEL UP!** Add soy sauce and sesame seeds.

2 PORTIONS

## INSTRUCTIONS

1. Clean mushrooms and coat them in balsamic vinegar. Arrange them on top of a baking tray lined with baking paper.
2. Preheat the oven to 400°F (200°C). Roast mushrooms in the middle of the oven for 20 minutes or until they begin to brown.
3. Take the mushrooms out of the oven, flip them over and add broccoli florets. Drizzle with soy sauce, season for taste and place back into the oven. The florets can be taken directly from the freezer.
4. Place the tray back into the oven and roast the mushrooms and the broccoli for another 10 minutes.
5. Transfer mushroom and broccoli to a plate.
6. Sprinkle with sesame seeds.

