

A PERFECT SAVORY SIDE DISH FOR A WEEKNIGHT DINNER

# Roasted Gochujang Butter Maitake

## INGREDIENTS

12oz *Palumbo Foods Maitake Mushrooms*  
3T *Softened Butter*  
1T *Gochujang*  
*Oil*  
*Red Wine Vinegar*  
*Salt and Pepper*  
*Chopped Scallions*  
*Lemon*

## INSTRUCTIONS

- 1 PREHEAT OVEN TO 425F DEGREES
- 2 MIX GOCHUJANG AND SOFTENED BUTTER
- 3 PLACE MAITAKE ON OVEN PROOF SKILLET
- 4 SEASON WITH SALT AND PEPPER
- 5 DRIZZLE ABOUT 1T OF RED WINE VINEGAR OVER MIATAKE
- 6 DOLLOP THE BUTTER MIX ONTO THE MAITAKE, AND MASSAGE IN
- 7 ROAST IN THE OVEN FOR 30 MINUTES, TAKING IT OUT EVERY 10 MINUTES TO BASTE
- 8 AFTER TAKEN OUT OF OVEN, SPRINKLE CHOPPED SCALLIONS AND SQUEEZE
- 9 LEMON SLICES ONTO THE MAITAKE
- 10 ENJOY!

[SOURCE](#)



*Side Dishes*