

Baked Portobello Mushrooms in Olive Oil and Spices

10 large portobello mushrooms cleaned and stems removed

1 red pepper cleaned and sliced in thin slices

1 purple onion peeled and sliced very thinly in rounds

Good olive oil about a quarter of a cup

1 teaspoon *each* black pepper, granulated garlic, salt and thyme

Directions:

Preheat the oven to 400°F. Place sliced portobello mushrooms in a 9 x 13 (rectangular) oven to table pan. Tuck the red pepper and the sliced purple onion on top and around and in between the mushrooms.

Generously drizzle olive oil over the top of the vegetables.

Sprinkle the black pepper, granulated garlic, salt and thyme on top of everything and put a little bit more oil above.

Bake in the oven for approximately 22 to 25 minutes or till vegetables are cooked nicely and browned on top.