

Easy Balsamic Glazed Mushrooms

Description

This meal is easy to make and tastes so great.

Prep time: Fifteen minutes

Cook time: Two hours

Total time: Two hours fifteen minutes

Servings: 4

Ingredients

- 32 ounces of mushrooms and 2 pounds of baby portobello (cremini)
- 1/4 cup of extra virgin olive oil
- 4 cloves of garlic, finely diced
- 2 tablespoons of balsamic vinegar
- 1 tablespoon of tamari
- 2 tablespoons of maple syrup
- 1/2 teaspoon of sea salt
- 1/4 teaspoon of black pepper

Instructions

1. Slice off the tip of each mushroom stem. Clean the mushrooms with a damp cloth. Pour in all the ingredients into a slow cooker and combine. Cook on high heat for about three hours.
2. Serve.