

Excerpted from ***Fresh Every Day, More Great Recipes from Foster's Market*** by Sara Foster with Carolyn Carreño. Copyright 2005. Used by permission of Clarkson Potter/Publishers, an imprint of Crown Publishing Group, a division of Random House, Inc., New York, NY. All rights reserved.

Roasted Mushrooms with Green Peas and Tomatoes

Make this easy dish as a colorful, flavorful side to grilled steak or simple roasted chicken.

Serves 4 to 6

8 ounces cremini or button mushrooms
(or Portobello mushrooms), wiped clean, larger mushrooms cut into bite-size pieces)
1 16-ounce bag (3 cups) frozen petite peas, rinsed and drained
1/2 pint grape or cherry tomatoes
1 small red onion, halved lengthwise and thinly sliced
2 tablespoons olive oil
2 tablespoons unsalted butter, melted
Sea salt and freshly ground black pepper to taste
2 tablespoons chopped fresh flat-leaf parsley

1. Preheat the oven to 400° F.

2. Place the mushrooms, peas, tomatoes, and onion on a large baking sheet with sides. Drizzle with the oil and butter, season with salt and pepper, and stir to coat. Spread the vegetables in an even layer and roast for 18 to 20 minutes, stirring often, until the mushrooms are golden brown and the tomatoes are soft. Sprinkle with the parsley and more salt and pepper, and serve warm.

Think Outside the Recipe: This recipe can also be made with broccoli or green beans, though the beans will take about 5 minutes longer to cook. You can also use this recipe as a base to prepare the vegetables on the grill.