

## Mushrooms & Pattypan Squash

20 baby Bella mushrooms, washed, dried, and quartered  
2 pattypan squashes, washed dried and sliced into bite sized pieces  
1 t. granulated garlic  
1 t. granulated onion  
½ t. ginger  
½ t. salt  
¼ t. ground white pepper  
1 T. balsamic vinegar  
1 T. brown sugar  
1 T. olive oil  
2 T. white wine  
Salt and pepper, to taste

Add spices, salt, pepper, vinegar, sugar, oil, and wine in a large bowl, whisking to thoroughly combine into a thick paste. Add mushrooms and squash, gently stirring to thoroughly coat each piece. Place in a single layer on a baking sheet lined with a nonstick silicone mat or parchment paper. Bake at 400 degrees for 20-23 minutes, stirring halfway through to ensure even cooking and doneness. Add additional salt and pepper to taste.