Sheet-Pan Roasted Mushrooms and Spinach

By [Millie Peartree](https://cooking.nytimes.com/search?q=Millie+Peartree&action=click&module=byline&region=recipe%20page)

* YIELD4 servings

1 pound cremini mushrooms (or any combination of mushrooms you like), trimmed and sliced

3 small shallots, peeled and sliced

4 garlic cloves, peeled and chopped

2 tablespoons olive oil, plus more as needed

 Kosher salt and black pepper

2 (5-ounce) containers baby spinach

Add to Your Grocery List

PREPARATION

Heat oven to 425 degrees. On a rimmed baking sheet, toss together mushrooms, shallots, garlic and 2 tablespoons olive oil. Season with salt and pepper and spread in an even layer. Roast until golden brown, about 15 to 20 minutes.

Add spinach to the sheet pan, toss with mushrooms, and roast until wilted, about 5 minutes, turning once after 2 or 3 minutes and drizzling with a bit of olive oil if the mixture seems dry. Taste, and adjust seasoning. Serve hot or at room temperature.