Slow-Roasted Sunchokes with Mushrooms

Ingredients
This recipe serves 4 to 6 as a hearty side dish.

- **Sunchokes (Jerusalem artichokes):** 1 ½ pounds, scrubbed well and cut into ½-inch to ¾-inch bite-sized chunks.
- **Mixed mushrooms:** 1 pound (such as cremini, shiitake, oyster, or chanterelles), wiped clean and torn or quartered
- **Garlic:** 4 to 6 whole cloves, peeled and lightly smashed
- **Olive oil:** 3 to 4 tablespoons extra-virgin olive oil
- **Fresh herbs:** 2 tablespoons roughly chopped fresh thyme, rosemary, and sage leaves
- **Salt and pepper:** 1 teaspoon kosher salt and ½ teaspoon freshly cracked black pepper
- **Acid for finishing:** 1 tablespoon lemon juice or apple cider vinegar, plus fresh parsley for garnish

Preparation

1. **Preheat the oven.** Set your oven to **325°F to 350°F** (165°C to 175°C). Slow roasting at a lower temperature breaks down the starches in the sunchokes, making them tender and sweet rather than starchy.
2. **Prep the sunchokes.** Scrub the knobby skins thoroughly with a vegetable brush, as peeling is unnecessary unless the skins are very thick. Keep the cut chunks in a bowl of cold water with a splash of lemon juice while you prep the remaining ingredients to prevent browning.
3. **Toss with oil and aromatics.** Drain and pat the sunchokes completely dry so they roast rather than steam. Toss them in a large bowl with the mushrooms,

smashed garlic cloves, olive oil, chopped hardy herbs, salt, and pepper until evenly coated.

4. **Arrange in a roasting pan.** Spread the mixture in a single, uncrowded layer on a large rimmed baking sheet or in a heavy roasting pan. Giving the mushrooms space prevents them from releasing excess water and turning soggy.

5. **Slow roast until caramelized.** Roast for **45 to 60 minutes**, stirring gently every 20 minutes. They are finished when the sunchokes are creamy and easily pierced with a fork, and the mushrooms are deeply browned at the edges.

6. **Finish and serve.** Remove the pan from the oven and immediately drizzle with the lemon juice or vinegar to brighten the earthy flavors. Taste for seasoning and garnish with fresh chopped parsley before serving warm.