



## Button mushroom, crispy prosciutto & macadamia salad

Preparation: 20 minutes

Cooking: 20 minutes

Serves: 4

1 /2cup macadamia nut oil  
3 tsp balsamic vinegar  
400g small button mushrooms  
200g thinly sliced prosciutto  
100g macadamia nuts, roughly chopped  
100g baby spinach leaves, trimmed,  
washed & dried  
250g cherry tomatoes, halved  
salt & ground black pepper, to taste

1. Preheat a grill on medium-high heat.
2. Whisk the macadamia nut oil & balsamic vinegar in a large bowl until well combined. Add the button mushrooms & stir to coat in oil mixture. Cover with plastic wrap & set aside to marinate for 15 minutes.
3. Meanwhile, place the prosciutto in a single layer on a grill tray & cook for 3 minutes on each side or until just browned at the edges. Remove & set aside on paper towel to cool completely. Break the prosciutto into large pieces.
4. Heat a large frying pan over medium-high heat. Add the macadamia nuts & cook, stirring frequently, for 5 minutes or until golden. Remove the macadamia nuts & set aside on a plate.
5. Add the mushrooms to the frying pan & cook, stirring occasionally, for 6-8 minutes or until just tender.
6. Arrange the spinach leaves, tomatoes, prosciutto, macadamia nuts & mushrooms on serving plates. Season with salt & pepper & serve.