



Button Mushroom, Cherry Tomato and Basil Salad

Preparation: 15 mins; cooking: nil; serves: 4 as a meal or 8 as a side dish.

- 1 /2cup olive oil
- 2 tbs red wine vinegar
- 2 tsp Dijon mustard
- 1 tsp brown sugar
- salt & ground black pepper, to taste
- 400g button mushrooms, trimmed
- 250g cherry tomatoes, halved
- 1 medium yellow capsicum, quartered, deseeded & thinly sliced
- 2 cups fresh basil leaves

1. To make the dressing, place the oil, vinegar, mustard, brown sugar & salt & pepper into a screw-top jar. Shake well to combine.
2. Place the mushrooms into a large bowl. Pour 1/2cup dressing over the mushrooms & toss well to combine. Cover with plastic wrap & set aside to marinate for 1 hour.
3. Add the cherry tomatoes, capsicum & basil to the mushroom mixture. Pour over the remaining dressing & season with salt & pepper. Toss gently to combine & serve.

Variation: Add 4 sliced bocconcini cheese with the cherry tomatoes & use extra-virgin olive oil instead of olive oil. Replace the red wine vinegar with balsamic vinegar.