



Warm mushroom, baby spinach & walnut salad

Preparation: 15 minutes

Cooking: 10 minutes

Serves: 4

1 /3cup olive oil

1 cup walnut halves, roughly chopped

2 garlic cloves, crushed

400g cup mushrooms, sliced

1 1/2tbs fresh lemon juice

200g baby spinach leaves, trimmed, washed & dried

200g Greek feta cheese, crumbled

salt & ground black pepper, to taste

sliced sourdough bread, to serve

1. Heat 1 tbs oil in a large frying pan over medium-high heat. Add the walnuts & cook, tossing constantly, for 3-4 minutes or until lightly toasted. Remove the walnuts & set aside on a plate.
2. Add the remaining oil to the frying pan & heat over medium-high heat until hot. Add the garlic & mushrooms, reduce heat to medium & cook, stirring occasionally, for 4-5 minutes or until the mushrooms are tender. Stir in the lemon juice & cook for 30 seconds.
3. Place the spinach leaves, walnuts & feta cheese into a large bowl. Spoon over the mushroom mixture & season with salt & pepper. Toss gently to combine & serve with sourdough bread.

Tip: Store baby spinach leaves, unwashed, in a sealed plastic bag in the fridge. They are best used within 2 days