



## Mushroom antipasto salad

Preparation: 10 minutes + 30 minutes marinating time

Serves: 6-8 as a side dish

400g button mushrooms  
2 /3cup olive oil  
1 /3cup red wine vinegar  
2 tsp Dijon mustard  
1 tsp caster sugar  
salt & ground black pepper, to taste  
200g Kalamata olives  
200g (1 cup) semi-dried tomatoes  
12 slices char-grilled eggplant\*, roughly chopped  
1 cup small basil leaves

1. Place mushrooms into a large bowl. Combine oil, vinegar, mustard, sugar & salt & pepper in a screw-top jar. Shake well to combine.
2. Pour dressing over mushrooms & toss well to coat mushrooms in mixture. Cover & set aside to marinate for 30 minutes, stirring every 10 minutes.
3. Just before serving, add olives, semi-dried tomatoes, eggplant & basil leaves to mushrooms & gently toss to combine. Season with salt & pepper & serve.

\*Note: char-grilled eggplant is available from most delicatessens.