



Mushroom, Spinach & Pancetta Salad

serves : 4; preparation 10 minutes; cooking 15 minutes

150g thinly sliced pancetta
1/3 cup olive oil
100g walnut halves, roughly chopped
4 (about 500g) flat mushrooms, sliced
1 lime, juiced
salt and ground black pepper, to taste
200g baby spinach leaves, trimmed
1 large avocado, peeled, deseeded and sliced
crusty bread, to serve

1. Preheat grill on medium-high. Place pancetta onto grill tray in a single layer and cook for 3 minutes on each side or until browned on the edges. Cool. Break into large pieces.
2. Heat oil in a medium frying pan over medium-high heat. Add walnuts and cook, stirring often, for 4 minutes or until toasted. Using a slotted spoon, remove walnuts to a plate. Add mushrooms to hot oil and cook, stirring occasionally, for 3-4 minutes or until tender. Stir in lime juice and season with salt and pepper.
3. Place spinach leaves, avocado, pancetta and walnuts into a large bowl. Add warm mushrooms and pan juices. Toss gently and serve with crusty bread.