



### **Barbecue mushroom & bean salad**

Serves 8 as a side dish

1/2 cup olive oil  
2 tbs lemon juice  
1 tsp caster sugar  
1 tbs fresh thyme leaves  
600g button mushrooms, trimmed  
250g green beans, topped  
250g cherry tomatoes, halved  
100g baby spinach or rocket leaves  
60g parmesan, shaved

- 1.** Combine oil, lemon juice, caster sugar, thyme leaves and salt and pepper in a large bowl. Whisk until well combined. Remove 2 tbs dressing to a small bowl.
- 2.** Add mushrooms to the large bowl and stir gently to combine. Cover and set aside for 30 minutes. Meanwhile cook beans in a saucepan of boiling salted water for 2 minutes until bright green. Drain and refresh in cold water. Pat beans dry with paper towel and cut into thirds.
- 3.** Preheat barbecue plate on high. Add the mushrooms, cook, turning occasionally for 3—4 minutes until golden. Remove to a plate, set aside to cool to room temperature.
- 4.** Just before serving combine beans, tomatoes, spinach or rocket and parmesan in a large bowl. Add mushrooms and reserved dressing. Season with salt and pepper and toss to combine. Serve with barbecue steak, sausages or fish.

#### **TIP**

Parmesan will keep for months if wrapped tightly in greaseproof paper (avoid plastic) and stored in an airtight container. If mould appears remove with a clean knife before using.

**Australian Mushroom Growers**

Locked Bag 3, Windsor NSW 2756

Tel: 02 4577 6877 Fax: 02 4577 5830 Email: [info@amga.asn.au](mailto:info@amga.asn.au)

[www.oz-mushrooms.com.au](http://www.oz-mushrooms.com.au)