

## **Large Portabellas on Salad**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 10 minutes

Serves: 4

**CChints:** This recipe calls for the large Portabella mushrooms which are 4 inches in diameter or larger. To clean them, brush the tops and gills gently with a dry paper towel and carefully remove and discard the stems.



2 – 5 ounce bags mixed salad greens, prewashed  
5 -6 tablespoons extra-virgin olive oil, divided  
4 large Portabella mushrooms, cleaned  
Salt and pepper to taste  
1 tablespoon fresh oregano, chopped or 1 teaspoon dry  
2 Tablespoons parmesan cheese, fresh grated  
2 tomatoes cut into wedges  
1/3 cup mozzarella cheese, shredded  
10 -12 Kalamata olives, seeded and chopped  
1 Tablespoon Balsamic vinegar  
Pinch of sugar  
1/2 teaspoon Dijon mustard

Heat a large nonstick pan over medium heat and add 1 tablespoon of oil. Sprinkle each both sides of each mushroom with another tablespoon oil and sprinkle lightly with salt and pepper. Lay each in the skillet, gill side down. Reduce the heat to med-low, covered and cook for 4 minutes.

While they are cooking, divide the salad greens onto 4 dinner plates. Set the plates in an area where they will be out of your way. Chop the oregano and olives and set them aside.

When the mushrooms have cooked for 4 minutes, remove the cover and if the pan looks dry, add 2 teaspoons of oil in the pan and smear it around. Flip the mushrooms over and sprinkle with the oregano and cook for 2-3 minutes. Remove them from the pan one at a time and lay each in the center of the salad that is already on the dinner plates. Sprinkle the mushrooms evenly with the parmesan cheese.

Divide the tomatoes evenly among the plates and sprinkle the mozzarella cheese and olives over each salad to get some on the mushroom and some on the salad greens.

To make the dressing, combine the remaining olive oil, balsamic vinegar, sugar and mustard in a bowl. Whisk to blend thoroughly. Sprinkle evenly over the salads.

Enjoy!