



Barbecue mushroom salad

serves 6: as side

cooking time: 10 minutes

1/4 cup olive oil
2 tbs red wine vinegar
1 tbs Dijon mustard
1 tsp caster sugar
400g cup mushrooms, thickly sliced
1 bunch asparagus, trimmed
150g mixed salad leaves
1 avocado, diced
100g roasted capsicum, cut into strips
100g bocconcini, torn in half
Extra virgin olive oil, to serve

1 Combine oil, vinegar, mustard, sugar and salt and pepper in a large ceramic bowl, whisk to combine. Add the mushrooms and stir to coat. Cover and stand 15 minutes.

2 Preheat barbecue plate on medium-high. Add mushrooms and any remaining dressing and barbecue for 3—4 minutes until light golden. Remove to a bowl. Add the asparagus, barbecue 2—3 minutes, turning until tender and just charred. Remove to a plate.

3 Arrange the salad leaves on a platter, top with avocado, capsicum, asparagus, mushrooms and bocconcini. Season with salt and pepper, drizzle with extra virgin olive oil. Serve with barbecue steak, chicken or lamb.

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