



201 WIMBERLEY SQUARE | WIMBERLEY, TEXAS 78676 | 512.847.1553

Grilled Mushroom and Grana Padano Salad

Makes 4 salads

This salad is filled with rich, savory flavors! Earthy, grilled mushrooms absolutely shine when paired with bitter arugula, aromatic celery, and nutty grana padano cheese. Bright lemon flavors add a layer of piquancy, while the buttery pine nuts add a nice crunch. Your taste buds will be delighted and your hungry stomach satisfied.

Salad Ingredients:

24 baby Bella mushrooms, halved
24 fresh shiitake mushrooms
1/4 cup extra virgin olive oil
1/2 teaspoon kosher salt
8 cups arugula
1 cup peas
2 stalks celery, thinly sliced with a mandoline
1/2 cup pine nuts, toasted
1/2 cup thinly shaved Grana Padano

Dressing Ingredients:

1 tablespoon fresh lemon juice
1/3 cup olive oil
1/4 teaspoon cayenne
1 teaspoon celery seed
1 tablespoon Dijon mustard
1 tablespoon shallot, minced
1 tablespoon fresh parsley, finely chopped
1/2 teaspoon salt
1/2 teaspoon pepper

Directions:

1. Preheat the grill. In a large bowl, toss the mushrooms in 1/4 cup olive oil and 1/2 teaspoon salt. In two batches, place the mushrooms in a grill basket and grill until mushrooms are tender and lightly browned, using tongs to turn the mushrooms halfway through cooking. To prevent steaming, do not crowd the mushrooms or stack them on top of each other. Remove mushrooms from heat. Repeat with the second batch of mushrooms and set aside.
2. In a salad dressing shaker jar, or a wide-mouthed jar, or bowl, whisk the dressing ingredients together.
3. Toss the arugula, peas, and celery with the dressing.
4. Plate the mixture of greens. Top with the grilled mushrooms, toasted pine nuts, and Grana Padano.