

Glazed Mushroom Salad

Sometimes a savoury salad is what's needed to complete a meal. Often prawns, chicken or steak strips are added, but to me that tends to make it a main dish vs. a side dish. So here's a way to get the deep flavours without using meat.

Ingredients, per person:

2-3 oz of washed, and cut romaine - if using hearts, cut in half lengthwise, then cross cut into ½" strips.

100 grams of mushrooms or about 4 oz – sliced

1 clove of garlic, sliced

1T butter

Thyme

Balsamic Vinegar

S & P

Several peeled lengths of Parmesan or Asiago cheese

Directions:

Plate the romaine evenly between salad plates.

In a skillet, melt the butter over medium heat – add in the sliced mushrooms & garlic and turn gently until the mushrooms have turned a lovely golden brown colour – but no searing – just sauté them.

When just about ready, sprinkle with a bit of dried thyme, salt and freshly ground pepper. Continue cooking for a minute or two longer.

Drizzle balsamic vinegar over the cooking mushrooms – don't use more than about ½ T per serving.

Carefully spoon equal amounts of the mushrooms over the plated romaine.

Scatter a several pieces of cheese over the mushrooms – the heat should wilt the cheese somewhat.