



Grilled Portobello Mushroom and White Bean Salad



YIELD: 10 servings

INGREDIENTS	MEASUREMENTS
Croutons	
French bread loaf, cut into ½” cubes	1 each
Dressing	
Olive oil	28.4 g
Lemon juice, fresh squeezed	39.7 g
Grilled Portobello Mushrooms	
Portobello mushrooms, large	1 each
Salt and pepper	To taste
Olive oil	56.7 g
Salad	
White beans, drained	850.5 g
SupHerb Farms Fresh Frozen Basil Large	3.7 g
SupHerb Farms Fresh Frozen Onion Red Roasted ¼”, diced	24.4 g
SupHerb Farms Fresh Frozen Garlic Roasted Garlic Roasted Minced	2 g
SupHerb Farms Fresh Frozen Onion Green ¼”	16 g
SupHerb Farms Fresh Frozen Oregano Medium	1.3 g
SupHerb Farms Fresh Frozen Tomato Roasted Diced with Oil	3.7 g
SupHerb Farms Fresh Frozen Thyme	0.8 g
Salt and pepper	To taste

CROUTON PREPARATION

1. Preheat oven to 350°.
2. Spread bread cubes onto a cookie sheet and toast in the oven until golden brown.
3. Set aside.

DRESSING PREPARATION

1. Blend the olive oil and lemon juice in a small bowl.
2. Set aside.

PORTOBELLO MUSHROOM PREPARATION

1. Scrape the gills out of the mushrooms.
2. Season with salt and pepper.
3. Brush mushrooms with olive oil.
4. Grill for 15 minute or until tender.
5. Slice into ¼” thick slices and set aside

SALAD PREPARATION

1. Add the grilled mushroom, white beans, SupHerb Farms Fresh Frozen Basil, Red Onion, Roasted Garlic, Green Onion, Oregano, Roasted Tomato and Thyme to a large mixing bowl. Blend well.
2. Season with salt and pepper, and set aside.

TO SERVE

Add dressing and croutons to salad and toss gently. Serve immediately.