



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	3 Tbsp
Lemon juice, fresh squeezed	4 Tbsp
Grilled Portobello Mushrooms	
Portobello mushroom, large	1 each
Salt and pepper	To taste
Olive oil	¼ cup
Salad	
White beans, drained	2 – 15 oz cans
SupHerb Farms Fresh Frozen Basil Large	1 Tbsp
SupHerb Farms Fresh Frozen Onion Red Roasted, diced	1/4 cup
SupHerb Farms Fresh Frozen Garlic Roasted Whole Clove, minced	1 tsp
SupHerb Farms Fresh Frozen Onion Green	¼ cup
SupHerb Farms Fresh Frozen Oregano	1 tsp
SupHerb Farms Fresh Frozen Tomato Roasted Diced with Oil	½ cup
SupHerb Farms Fresh Frozen Thyme	½ tsp
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 mushroom.
2. Season with salt and pepper.
3. Brush mushroom 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.