



Christmas Mushroom Salad

2/3 cup olive oil
**1/3 cup freshly squeezed
lemon juice**
2 tsp Dijon mustard
**400g button mushrooms,
trimmed**
200g marinated stuffed olives
**200g semi-dried tomatoes,
chopped**
**200g char-grilled eggplant,
chopped**
1 cup basil leaves
**3/4 cup honey roasted
cashew nuts**

1. Combine the olive oil, lemon juice, mustard and salt and pepper in a large pyrex bowl, whisk until well combined. Add the mushrooms and stir to coat. Cover and refrigerate for 30-60 minutes to allow the mushrooms to absorb the dressing.
2. Just before serving add the olives, tomatoes, eggplant, basil and cashews and toss gently to combine. Spoon into a large bowl, season with salt and pepper and serve with turkey, ham or pork.

Tip: Add 750g peeled, deveined cooked prawns and 100g baby rocket or spinach to the salad to serve as a main or part of buffet.