

Mushroom & Antipasto Salad

Serves 8 as side dish

2/3 cup olive oil

1/3 cup freshly squeezed lemon juice

2 tsp Dijon mustard

400g button mushrooms, trimmed

200g marinated stuffed olives, chopped

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 glass 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.

