



Barbecue Mushroom & Bean Salad

1/2 cup olive oil
2 tbs lemon juice
1 tsp caster sugar
1 tbs fresh thyme leaves
600g button mushrooms, trimmed
250g green beans, topped
250g cherry tomatoes, halved
100g baby spinach or rocket leaves
60g parmesan*, shaved

1. Combine oil, lemon juice, caster sugar, thyme leaves and salt and pepper in a large bowl. Whisk until well combined. Remove 2 tbs dressing to a small bowl.
2. Add mushrooms to the large bowl and stir gently to combine. Cover and set aside for 30 minutes. Meanwhile cook beans in a saucepan of boiling salted water for 2 minutes until bright green. Drain and refresh in cold water. Pat beans dry with paper towel and cut into thirds.
3. Preheat barbecue plate on high. Add the mushrooms, cook, turning occasionally for 3–4 minutes until golden. Remove to a plate, set aside to cool to room temperature.
4. Just before serving combine beans, tomatoes, spinach or rocket and parmesan in a large bowl. Add mushrooms and reserved dressing. Season with salt and pepper and toss to combine. Serve with barbecue steak, sausages or fish.

*Parmesan will keep for months if wrapped tightly in greaseproof paper (avoid plastic) and stored in an airtight container. If mould appears remove with a clean knife before using.