



## Marinated mushroom, chicken & rocket salad

Preparation: 20 minutes Cooking: 4 minutes

Serves: 4

- 1 /3cup olive oil
- 1 red banana chilli, finely chopped
- 1 green banana chilli, finely chopped
- 2 limes juiced
- 1 tsp caster sugar
- salt & ground black pepper
- 400g button mushrooms, quartered
- 1 barbecue chicken, flesh shredded
- 1 bunch rocket, shredded

1. Combine the oil, red & green chilli in a medium frying pan over medium-high heat. Cook, stirring often for 4 minutes until the oil is hot. Remove from the heat, add lime juice, caster sugar & salt & pepper.
2. Place the mushrooms in a large bowl, pour over 3/4of the chilli oil dressing & toss well to coat. Cover & set aside for 30 minutes, tossing every 10 minutes to marinade.
3. Stir the chicken & rocket into the mushrooms & toss well to combine.
4. Spoon into serving bowls, drizzle with remaining dressing. Season with salt & pepper & serve.

Tip: Serve the salad with barbecued lamb or chicken. Variation: Replace the cider vinegar with lemon juice & omit the Dijon mustard.