



Marinated mushroom, sugar snap pea & avocado salad

Preparation: 10 minutes + 15 minutes marinating

Cooking: 2-3 minutes Serves: 4-6

1/4cup olive oil
1 lemon, rind finely grated & juiced
1 tbs sweet chilli sauce
2 tsp Dijon mustard
salt & ground pepper, to taste
500g cup mushrooms, sliced
250g sugar snap peas, trimmed
1 large ripe avocado, halved, peeled,
stone removed & chopped
200g mixed salad leaves

1. To make the marinade, combine the oil, lemon rind & 2 tbs lemon juice, sweet chilli sauce, mustard & salt & pepper in a screw-top jar. Shake until well combined.
2. Place the mushrooms into a large bowl. Pour the marinade over the mushrooms & stir to combine. Set aside to marinate for 15 minutes.
3. Meanwhile, cook the sugar snap peas in a frying pan of simmering water over medium heat for 2-3 minutes or until just tender. Plunge into a bowl of iced water to cool. Drain & pat dry on paper towel.
4. Add the sugar snap peas & avocado to the mushroom mixture.
5. Using a large metal spoon, stir gently to combine. Arrange the salad leaves in serving bowls. Spoon over the mushroom mixture & serve.

Variation: If time permits, marinate the mushrooms for 2-3 hours & use a mixture of snow peas & sugar snap peas.