



Marinated mushroom and tomato salad

Preparation: 15 minutes + 30 minutes marinating time

Serves: 4

- 2 /3cup olive oil
- 2 tbs red wine vinegar
- 2 tbs sweet chilli sauce
- salt & ground black pepper, to taste
- 300g Swiss brown mushrooms, quartered
- 250g cherry tomatoes, quartered
- 6 green onions, thinly sliced
- 1 bunch rocket, trimmed & roughly chopped
- 1 /3cup roughly chopped flat-leaf parsley

1. Combine oil, red wine vinegar, sweet chilli sauce & salt & pepper in a screw-top jar. Shake well to combine. Place mushrooms into a large bowl. Pour 2/3 sweet chilli marinade over mushrooms & stir well to combine. Cover & set aside to marinate for 30 minutes.
2. Add cherry tomatoes, green onions, rocket, parsley & remaining marinade to mushroom mixture. Toss gently to combine. Season with salt & pepper & serve.