



### **Mixed Greens with Roasted Mushrooms, Gorgonzola & Toasted Walnuts**

*Roasted mushrooms add a nice woodsy taste of fall to this delicious salad. Enjoy!*

Serves 6

1/2 small red onion, thinly sliced

Vinaigrette (recipe follows)

About 12 ounces mushroom caps, cleaned and stems removed

2 tablespoons olive oil

1 tablespoon balsamic vinegar

6 ounces mixed baby greens

2 – 3 ounces gorgonzola, crumbled

1/4 cup chopped walnuts

Put the sliced onion in a small container or bowl, add enough vinaigrette to generously coat. Cover and marinate in the refrigerator for 1 to several hours.

Preheat oven to 400 degrees.

Put the mushrooms on a rimmed baking sheet. Toss with olive oil and balsamic vinegar, season with salt and pepper. Roast, cup side up, for 10-15 minutes. Turn the caps over and roast for an additional 5-10 minutes. The mushrooms will be nicely browned and shrunken. When the mushrooms are cool enough to handle cut in large strips and reserve.

Put the walnuts on a sheet pan in a single layer. Toast for 3-5 minutes or until lightly browned.

To serve: Toss the greens with the marinated onions. Add more vinaigrette if necessary to lightly coat the greens. Put the greens on individual plates or a large platter; arrange the mushrooms on top of the greens. Sprinkle with crumbled gorgonzola and toasted walnuts.

### **Sherry Vinaigrette**

3 cloves garlic

1 small shallot, roughly chopped  
1 tablespoon Dijon mustard  
1/4 cup sherry wine vinegar  
Kosher salt and freshly ground pepper, to taste  
3/4 cup extra virgin olive oil

Put all of the ingredients except the olive oil in a blender, process until well combined. Slowly add the olive oil and process until thick and emulsified.

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