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Mushroom Salad

Fresh herbs and exotic mushrooms combine to make a memorable salad.

- 1 lb. of fresh mixed mushrooms (such as shitake, oyster, or chanterelle), trimmed and sliced
- ¼ cup white wine (if you prefer, substitute vegetable broth or apple juice)
- ¼ cup olive oil
- ½ tsp. salt
- Freshly ground pepper
- 1 clove garlic, minced or pressed
- 1 tsp. fresh rosemary, finely chopped
- 1 cup fresh herbs, such as basil, thyme, oregano, or parsley
- 12-oz. package fancy salad mix

1. Heat oven to 325°. Place sliced mushrooms on a large piece of foil. Top mushrooms with wine; drizzle with olive oil; sprinkle with salt, pepper, minced garlic, and rosemary. Fold foil to create a packet; bake in oven until mushrooms are tender (about 20 minutes).
2. Mix fancy salad greens with fresh herbs. Arrange on plates. Top with warm mushroom mixture. Serves 4.