



MAINES

PAPER & FOOD SERVICE, INC.

Roasted Mushroom and Spinach Salad

Ingredients

Yield: 8 Serving

Roasted Mushrooms

- 2 # Assorted Mushrooms
- 5 ea. Shallots, peeled, sliced thin
- 2 ea. Sweet onion, (Vidalia) peeled, medium dice
- 1 tsp. Garlic, chopped
- 1/2 tsp. Dried mustard
- t.t. Salt
- t.t. Black pepper
- 1/3 c. Olive oil, extra virgin

Balsamic Vinaigrette

- 1/2 c. White balsamic vinegar
- 1 ea. Shallot, peeled, minced
- 1 ea. Garlic clove, peeled, minced
- 1 Tlb. Lemon juice
- t.t. Salt
- t.t. Black pepper
- 1 1/2 c. Olive oil, extra virgin

Spinach Salad

- 1 to 1/2 handful baby spinach leaves
- 3 Tlb. Parsley, chopped
- 3 Tlb. Chives, snipped
- 1 ea. Red bell pepper, seeded, medium dice
- 1 ea. Yellow bell pepper, seeded, medium dice
- 1 ea. Green bell pepper, seeded, medium dice

Preparation Instructions:

Roasted Mushrooms

1. Preheat oven to 450 degrees
2. Line a sheet pan with parchment paper or spray with food release
3. Combine mushrooms, shallots, onions, garlic, mustard, salt, pepper and olive oil in a large mixing bowl. Place on the sheet pan and roast until golden brown, approximately 10-15 minutes.
4. Remove to cool and reserve.

Balsamic Vinaigrette

1. In a blender or food processor add the balsamic vinegar, shallots, garlic, lemon juice, salt and pepper and blend until incorporated.
2. With the blender or food processor running, slowly pour in the oil constantly until fully incorporated.
3. Remove and refrigerate for service.

Spinach Salad

1. In a large mixing bowl combine the reserved mushroom mixture with the spinach, parsley, chives, red, yellow, and green peppers. Then toss with balsamic vinaigrette and serve immediately