

Fresh Mushroom Salad



Serves Four as a Side Dish

Steps

1. In a medium bowl whisk together lemon juice, oil, salt, pepper and garlic. Add the mushrooms and toss well ensuring they are all coated with the dressing. Add the shallots and parsley and toss to combine.

*Allow mushrooms to absorb the dressing for about 20 minutes. Serve at room temperature or chill before serving. Keep in mind that if you make this ahead the water in the mushrooms will release making more of "dressing" in the bowl and changing the texture of the mushrooms.

Ingredients

- ¼ cup fresh lemon juice
- ¼ cup olive oil
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- 1 clove garlic, minced
- 1 shallot, thinly sliced
- 1 pound (about 5 cups) of white mushrooms, cleaned, stems removed and thinly sliced
- ¼ cup fresh flat-leaf parsley, finely chopped