

Wild Mushroom and Green Bean Salad with Goat Cheese

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YieldMakes 6 servings

Ingredients

1/2 pound haricots verts or other slender green beans, trimmed
7 tablespoons olive oil
2 tablespoons balsamic vinegar
1 tablespoon chopped fresh thyme
1 pound assorted fresh wild mushrooms (such as oyster, crimini and stemmed shiitake), sliced
1 large shallot, chopped
1 5-ounce bag mixed baby greens
3 ounces soft mild goat cheese (such as Montrachet), crumbled (about 3/4 cup)

Preparation

Cook beans in large pot of boiling salted water until crisp-tender, about 4 minutes. Drain. Transfer to bowl of ice water; cool. Drain well. Pat dry with paper towel. (Can be made 1 day ahead. Cover and chill.)

Whisk 4 tablespoons olive oil, vinegar and thyme in small bowl to blend. Season dressing to taste with salt and pepper. Set dressing aside.

Heat remaining 3 tablespoons oil in heavy large skillet over medium-high heat. Add mushrooms and shallot; sauté until mushrooms are brown, about 8 minutes. Remove from heat. Mix in 2 tablespoons dressing. Season to taste with salt and pepper.

Combine beans and baby greens in large bowl. Add remaining dressing; toss to coat. Season to taste with salt and pepper. Divide salad among 6 plates. Spoon warm mushroom mixture over. Sprinkle with goat cheese and serve.