

Farmers Market Salad with Aged Gouda and Roasted Portabellas

BY RUTH COUSINEAU GOURMET AUGUST 2009

YieldMakes 8 servings

Ingredients

3/4 pounds sliced portabella mushrooms

1/2 cup extra-virgin olive oil, divided

3 tablespoons red-wine vinegar

1 teaspoon Dijon mustard

10 cups mixed spicy greens such as mustard, arugula, bekana, yukina, and mustard

1 cup coarsely grated aged Gouda cheese

Preparation

Preheat oven to 425°F with rack in middle.

Toss mushrooms with 3 tablespoon oil and 1/4 teaspoon each of salt and pepper in a bowl. Roast in 1 layer in a 4-sided sheet pan, turning once, until golden-brown and tender, about 15 minutes.

Cool mushrooms.

Whisk together vinegar, mustard, 1/4 teaspoon salt, 1/8 teaspoon pepper, and remaining 5 table-
spoons oil in a bowl until combined. Toss mushrooms, greens, and cheese with enough dressing
to coat.

Cooks☒ note:

Mushrooms can be roasted 4 hours ahead and kept at room temperature.