



TUSCAN MUSHROOM & SWISS CHARD SALAD



Wilted Swiss chard dressed with an Italian herb vinaigrette, topped with roasted red peppers, white beans, red onion and crispy **Battered Mushrooms**. Yield: 2 Servings

Ingredients:

6 Each	Battered Mushrooms [#0282320], Prepared According to Package Directions
2 Tbsp.	Butter
¼ Cup	Red Onion, Julienned
2 tsp.	Garlic, Minced
2 Cups	Swiss Chard, Chopped & Separated
1 Tbsp.	Lemon Juice
¼ Cup	Roasted Red Peppers, Julienned
¼ Cup	White Beans
To Taste	Salt & Black Pepper
¼ Cup	Italian Herb Vinaigrette

Directions:

1. Heat a medium saucepan with the butter on medium heat.
2. Add in the onion, garlic and Swiss chard stems, then cook for 6-8 minutes, or until the stems have softened.
3. Deglaze the pan with the lemon juice, then add in the roasted red peppers, white beans, Swiss chard, salt and black pepper.
4. Cook for 2-3 minutes, or until the greens have wilted, then fold in the Italian herb vinaigrette.
5. Place the greens mixture onto a serving dish and top with the **Battered Mushrooms**.

