



WARM MUSHROOM SALAD WITH BEANS

Makes 4 servings.

A satisfying, nutritious, light main course, this dish is a vegetarian delight.

INGREDIENTS

- 1 pound cremini mushrooms
- ¼ cup extra-virgin olive oil
- 3 garlic cloves, finely chopped
- One can, 15.5 ounces, white beans, drained
- 2-3 tablespoons Balsamic vinegar
- Leaves from 5 thyme sprigs
- Kosher salt
- Freshly ground black pepper
- 4-5 ounces baby arugula
- 1/3 cups pine nuts, toasted
- Ricotta salata, optional

PREPARATION

1. Trim the mushrooms, wipe with a damp paper towel and slice thinly.
2. Heat the olive oil in a large skillet or wok and sauté the mushrooms with the garlic over high heat, stirring until the mushrooms are almost wilted, about 2 minutes. Add the beans, 2 tablespoons vinegar, thyme, salt and pepper. The mushrooms will be moist and a bit liquidy.
3. Remove from heat and season to taste.
4. Divide the arugula among the 4 plates, top with the mushrooms and sprinkle with the pine nuts.
5. Serve while still warm. Add the ricotta, if you like.