

# Warm Mushroom Salad

This recipe is adapted only slightly from [Jamie Geller](#)  
(makes lunch/dinner salads for two or three people, more if you're serving it as a side)

## Ingredients

2 Tablespoons olive oil  
1/2 to 1 pound mushrooms, cleaned and torn into pieces  
2 garlic cloves, minced  
¼ cup balsamic vinegar  
3 cups salad greens (arugula works really nicely)  
salt + pepper

## Cooking Instructions

1. Clean your mushrooms. If they're wild foraged and dirty, I recommend cleaning them as best you can without water, using a pastry brush, blowing the dirt off with your breath, or dusting it off with your fingers. Water changes the texture of mushrooms in a way that's unpleasant to me
2. Tear them into large pieces. I read somewhere that the jagged edge makes them crisp up nicely and I've come to love the texture of torn mushrooms. If you have stems, chop them into small pieces.
3. Heat olive oil over medium heat in a large saute pan, add mushrooms and cook, stirring occasionally until mushrooms are deep golden brown and have crispy edges, about 10 minutes.
4. Add garlic and stir for just another minute to soften garlic a bit. Add balsamic and stir to coat mushrooms.
5. Divide lettuce between 2-3 plates, top with warm mushrooms and drizzle with pan juices.
6. Serve immediately and enjoy!

a recipe from

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