



Portobello Mushroom Spring Salad

- Dressing:
 - 2 Tbsp. olive oil
 - 1 tsp. freshly squeezed lemon juice
 - 1 Tbsp. chopped green onion tops
 - 1 tsp. minced garlic
 - Salt and black pepper, to taste
- Salad:
 - 2 Tbsp. olive oil
 - 4 portobello mushrooms, stemmed and sliced
 - 1/4 cup white wine
 - 5 cups salad greens
 - 1/2 cup Almond Accents® Roasted Garlic Caesar Flavored Sliced Almonds



Preparation Time : 10
minutes

In bowl, whisk dressing ingredients until well blended; set aside. In large skillet, heat oil over medium-high heat; add mushrooms and sauté until golden brown. Add wine and cook until evaporated. Toss salad greens with dressing; divide among 4 plates. Arrange mushrooms on top of salad greens. Sprinkle with Almond Accents.

Makes 4 servings

Nutrition Information Per Serving: 257 calories; 23 g fat; 7 mg cholesterol; 388 mg sodium; 6 g carbohydrate; 1 g fiber; 5 g protein

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