

Roasted Portobello & Asparagus Salad

Ingredients:

Sliced roasted Portobello Mushrooms
Raw Asparagus cut in approx. ½" sections
Baby Field Greens
Balsamic Vinaigrette
Dried Cranberries
Goat Cheese
Toasted Pumpkin Seeds (pepitas)

Directions:

Preheat the oven to 400 degrees F.
Remove the stems from the mushrooms and clean, lightly oil a baking pan with some of the olive oil.
Rub the remaining oil into the tops of the caps.
Sprinkle the mushrooms with salt and pepper.
Place the caps, gill side up, on the baking pan.
Roast for 10 minutes.
Turn and roast until the mushrooms are tender and well browned, about 15 minutes.
Assemble salad using the portions of ingredients as you like.
Go lightly with the dressing.