

Wine Roasted Portobello and Baby Spinach Salad

4 large Portobello Mushrooms
Olive Oil
1 bag of Baby Spinach
1 cup of diced Red Bell Pepper
1 Large Shallot
4 tbsp minced Walnuts
Walnut Oil
6 tbsp wine
4 tsp Dijon Mustard
Salt and Pepper
Thyme
Hot Sauce

Cut the Portobello Mushrooms into 1" slices.

Drizzle with olive oil and wine.

Season with salt, pepper and thyme.

Roast in a 350 degree oven for 20 minutes or so until golden brown.

Remove from oven and let cool.

Dress with Vinaigrette dressing.

Walnut Vinaigrette Dressing

Mince the shallot.

Add the shallot to the minced walnuts and add 6 tbsp of wine and 4 tsp of Dijon Mustard.

Salt and pepper to taste. (Add a few drops of Louisiana Hot sauce)

In a slow steady stream (whisking constantly) add 2/3 cup olive oil and 2/3 cup walnut oil.