

# Mediterranean Mushroom Lettuce Cups

Makes 8

200g button mushrooms, thinly sliced  
3 tablespoons olive oil  
1 tablespoon freshly squeezed  
lemon juice  
1 teaspoon Dijon mustard  
1/4 cup semi-dried tomatoes, chopped  
2 sliced char-grilled eggplant, chopped  
1/4 cup chopped roasted capsicum  
2 tablespoons pine nuts, toasted  
8 baby cos lettuce leaves, washed  
& dried  
60g feta cheese

1. Place the button mushrooms in a ceramic bowl. Whisk the olive oil, lemon juice, Dijon mustard, salt and freshly ground black pepper in a bowl then pour over the mushrooms. Stir to coat. Cover and allow to marinate for 20-30 minutes or until tender.
2. Add the semi-dried tomatoes, char-grilled eggplant, roasted capsicum and toasted pine nuts. Spoon into baby cos lettuce leaves, crumble over some feta and serve.

