

Roasted Mushrooms, Tomato & Cashew Salad

Serves 6-8

800g button mushrooms, trimmed

8 sprigs fresh thyme

100ml olive oil

1 cup raw cashews

1 tbs honey

2 tbs sesame seeds

180g semi dried tomatoes

100g baby spinach leaves

1 tbs red wine vinegar

1 tsp Dijon mustard

1. Place a large roasting pan in the oven then preheat oven and pan to 220°C fan forced. Add the mushrooms to the hot pan. Add thyme and drizzle over 2 tbs of the olive oil, shake the pan to coat all the mushrooms. Roast mushrooms for 15 minutes or until tender.

2. Meanwhile, heat a medium non-stick frying pan over medium-heat. Add 1 tbs oil and the cashews, cook, shaking the pan for 3-4 minutes until cashews are light golden. Add the honey and sesame seeds, toss gently to coat. Remove cashews to a tray lined with baking paper to cool.

3. Add the cashews, tomatoes and spinach to the mushrooms. Combine the remaining 2 tbs olive oil, vinegar, mustard and salt and pepper in a screw-top jar, shake to combine. Pour the dressing over the mushroom salad and toss gently to combine. Serve warm or at room temperature with roast turkey, pork or ham.

