

Mushroom Fatouche

Serves 6-8 as a side dish

300g button mushrooms, halved
12cm piece Turkish bread, split
olive oil cooking spray
2 large ripe avocados
500g cherry tomatoes, halved
2 Lebanese cucumbers, halved, deseeded, sliced
2/3 cup chopped flat leaf parsley

dressing
1/4 extra virgin olive oil
2 tbs lemon juice
1 garlic clove, crushed
1 tsp honey



1. **To make the dressing**, combine all the dressing ingredients in a screw-top jar with salt and pepper. Shake well to combine.
2. Place the mushrooms in a ceramic bowl. Pour over two-thirds of the dressing, stir to coat. Cover and set aside for 30 minutes.
3. Preheat oven 220°C. Cut Turkish bread into 1cm cubes. Place onto a baking tray. Spray both sides of bread with olive oil. Bake for 10-15 minutes until toasted. Set aside to cool.
4. Peel and dice the avocados . Add to the mushrooms with the tomatoes, cucumber, parsley and toasted bread. Pour over the remaining dressing, season with salt and pepper and toss gently. Serve immediately with barbecue beef, lamb or chicken.