

# Italian Style Mushroom Salad

Serves 6-8 as a side dish

400g button mushrooms, trimmed  
2/3 cup olive oil  
1/3 cup red wine vinegar  
2 tsp Dijon mustard  
1 tsp caster sugar  
200g Kalamata olives  
200g semi-dried tomatoes  
12 slices char-grilled eggplant, roughly chopped  
1 cup small basil leaves



1. Place mushrooms into a large ceramic bowl. Combine oil, vinegar, mustard, sugar and salt and pepper in a screw-top jar. Shake well to combine.
2. Pour the dressing over mushrooms and stir to coat mushrooms in the dressing. Cover and set aside for 30 minutes.
3. Just before serving, add olives, semi-dried tomatoes, eggplant and basil leaves to mushrooms and gently toss to combine. Season with salt and pepper and serve.

**Tip** char-grilled eggplant is available from most delicatessens.

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**Mushrooms**  
THR