

Our State eats

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Herbed Mushroom Salad with Parmesan

Yield: 4 servings.

- 1 large lemon
- 2 tablespoons minced shallot
- ¼ cup fresh flat-leaf parsley, chopped
- 1 tablespoon fresh thyme leaves
- 1 tablespoon fresh marjoram, chopped
- ¼ teaspoon freshly grated nutmeg
- Kosher salt and freshly ground black pepper
- ⅓ cup extra-virgin olive oil
- 8 ounces button mushrooms, cleaned, trimmed, and sliced ¼-inch thick
- 8 ounces cremini mushrooms, cleaned and sliced
- 4 ounces grated Parmesan cheese (use a vegetable peeler for larger shards)
- ¼ cup toasted pine nuts

Finely grate lemon zest into a large serving bowl. Squeeze the juice into the serving bowl, and add shallot, parsley, thyme, marjoram, nutmeg, 1½ teaspoons salt, and black pepper to taste. Whisk in olive oil. Add mushrooms and toss to coat. Let salad marinate for 10 minutes.

Just before serving, toss mushrooms again, season with salt and pepper to taste, and garnish with Parmesan and pine nuts.



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