

# Marinated Mushroom and Avocado Salad

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*Just a half hour in a rich marinade makes fresh mushrooms taste as robust as if they had been grilled or roasted—but in a fraction of the time.*

## Ingredients:

½ cup sherry wine vinegar  
½ cup chopped fresh basil leaves  
¼ cup Dijon mustard  
2 tablespoons olive oil  
1 pound white mushrooms, sliced  
6 lettuce leaves  
1 medium avocado, peeled, pitted, sliced  
1 red bell pepper, seeded, diced  
1 green bell pepper, seeded, diced  
12 slices Italian bread, grilled

## Directions:

- 1) Whisk together vinegar, basil, mustard, and oil in a medium bowl. Add mushrooms, toss to coat, and marinate 30 minutes.
- 2) Plate salads: place lettuce on 6 serving plates. Top with avocado, bell peppers, and marinated mushrooms. Drizzle remaining marinade over. Place 2 slices grilled bread on plates and serve.