



## Greenmarket Recipe Series

**Natural  
Gourmet  
Institute**

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# WARM WILD MUSHROOM SALAD WITH WILTED BABY GREENS AND SHALLOT BALSAMIC VINAIGRETTE

Recipe by Natural Gourmet Institute

SERVES 6-8

### Ingredients:

¼ cup extra virgin olive oil, divided  
1 pound wild mushrooms\* (cremini, chantrelle, morel, shiitake), roughly chopped  
1 large shallot\*, minced  
1 tablespoon thyme\* leaves, chopped  
5 ounces baby greens\* (spinach, arugula, mustard, kale, or a blend), washed and dried  
1 tablespoon balsamic vinegar  
Fresh black pepper

### Directions:

1. In a sauté pan, warm 2 tablespoons olive oil. Add mushrooms and cook until golden, about 7-10 minutes.
2. Remove mushrooms from pan. Add remaining 2 tablespoons olive oil. Add shallots and salt; cook until translucent, 3-5 minutes. Stir in thyme.
3. Add baby greens and cook over low heat for a few seconds until just wilted. Drizzle in balsamic vinegar and toss well.
4. Transfer wilted greens to a plate. Top with mushrooms and fresh black pepper; serve.

**Make It A Meal:** Serve with pan-seared scallops and barley.

### ***\*Ingredients available seasonally at your neighborhood Greenmarket***

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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