



Mushroom and Olive Salad

BUFFET[®]
OLIVES

Ingredients

- 500g button mushrooms
- salt and pepper
- 100ml olive oil
- 10 cloves of garlic peeled and finely chopped
- 2 red chillies seeded and finely chopped
- 2 x 200g sachets black or green Buffet Olives, drained
- 50ml finely chopped parsley
- grated rind and juice of 1 lemon
- 500g baby marrows, well washed

Method

Heat a saucepan of water to boiling point and remove from heat. Add mushrooms, stir through and drain immediately. Transfer mushrooms to a mixing bowl and season well with salt and pepper.

Pour olive oil over. Add garlic, chillies, olives, parsley, lemon rind and juice. Mix through and chill.

Meanwhile prepare courgettes: use a vegetable peeler and cut them lengthwise into ribbons.

Transfer to a colander or large sieve and pour a kettle of boiling water over. Drain, season with salt and pepper and spoon into a salad bowl. Spoon mushroom mixture over.

Hint:

Finely chop 100g blue cheese and sprinkle over salad.