

DEBI SHAWCROSS

STACKED PORTABELLO MUSHROOM SALAD WITH PUMPERNICKEL CRISP AND BLUE CHEESE

1 ½ ounces prosciutto, chopped
2 cloves garlic, minced
3 large portabella mushrooms, brushed clean, stemmed,
sliced into ½-inch thick slices
6 ½-inch thick slices pumpernickel bread
2 tablespoons butter, melted
Salt and freshly ground pepper
6 cups arugula
3 tablespoons lemon juice
1 tablespoon chopped fresh oregano
2 teaspoons Dijon mustard
¼ teaspoon Worcestershire sauce
½ cup olive oil
Salt and freshly ground pepper
1 cup crumbled blue cheese

Preheat oven to 375 degrees. Place pumpernickel slices on baking sheet. Brush with melted butter and bake 14 minutes in oven, turning halfway through baking time. Set aside.

Heat 3 tablespoons olive oil in a large sauté pan over medium high heat. Add prosciutto and sauté until lightly browned. Add portabella slices, garlic, and sprinkle with salt and freshly ground pepper. Sauté 4 minutes.

Pour arugula into a shallow salad bowl. Whisk together lemon juice, oregano, mustard, Worcestershire and olive oil. Season with salt and freshly ground pepper. Drizzle over arugula and toss well.

To assemble:

Divide arugula evenly between 6 plates. Top with a pumpernickel crisp. Place mushrooms over each crisp. Top with blue cheese.

6 servings

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