

Warm Basil, Broccoli and Mushroom Salad

Serves: 4 to 6

Ingredients:

3 tablespoons olive oil, divided

½ cup yellow onion, diced

3 cups fresh broccoli florets (cut larger florets into smaller pieces for best result)

2 cups baby bella mushrooms, cut in thick slices

1 teaspoon dried Italian herbs

¼ cup fresh basil, chiffonade

1 tablespoon basil pesto (optional)

2 teaspoons red wine vinegar

Kosher salt

Black pepper

Parmesan cheese, grated, to garnish

Directions:

Heat 1 tablespoon of the oil in a large pan over medium heat until hot. Add the onion and ¼ teaspoon salt and a pinch of pepper; cook until the onions start to turn translucent, stirring often, about 4 minutes.

Add the broccoli, mushrooms, ¼ teaspoon kosher salt and another pinch of pepper; toss until well combined. Continue to cook over medium heat, stirring occasionally, for 4 minutes. Cover the pan and cook for an additional 2 to 3 minutes, until the broccoli is just becoming tender (or longer, as desired). Add the chopped basil and continue to cook for 1 minute, stirring often.

Remove the pan from the burner and transfer the vegetables to a medium bowl. In a small bowl, combine the remaining 2 tablespoons of olive oil with the red wine vinegar and the (optional) basil pesto. Pour the dressing over the vegetables and use a wooden spoon or spatula to toss the mixture until well combined. Taste and add more seasoning as desired. Serve warm or at room temperature, with a sprinkling of grated parmesan cheese to garnish.

