

Portabello Asiago Salad



INGREDIENTS

(Makes 4-6 servings)

8 ounces dry penne pasta

1 tablespoon olive oil

½ teaspoon black pepper

2 large portabello mushrooms, cleaned, halved and sliced about ¼" thick

1 red bell pepper, cleaned and sliced into ¼" strips

1 bunch green onions, sliced

1 cup Asiago dressing (see below)

Dressing:

6 tablespoons mayonnaise

2 tablespoons milk or buttermilk

1 tablespoon lemon juice

2 tablespoons fresh basil, chopped or pureed

1 teaspoon Dijon mustard

½ teaspoon salt

½ teaspoon black pepper

3 ounces Asiago cheese, shredded

PREPARATION

1. Preheat oven to 400 degrees F.
2. Cook pasta as directed. Drain and cool.
3. Place prepped mushrooms and peppers on a sheet pan. Drizzle with olive oil and sprinkle with salt and pepper. Roast in preheated oven for 20 minutes and let vegetables cool.
4. In a large bowl, mix together pasta, cooked vegetables, green onions and Asiago dressing.

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SHOPPING LIST

Produce

Portabello mushrooms
1 red bell pepper
1 bunch green onions
Fresh basil

Dairy

Asiago cheese
Milk or buttermilk

Grocery

Penne pasta
Olive oil
Mayonnaise
Lemon juice
Dijon mustard

Spices/Seasonings

Salt
Black pepper

SERVING SUGGESTION

Delicious served with Caesar or mixed-green salad. A nice accompaniment to grilled chicken breast.

NUTRITIONAL INFORMATION

Per Serving: 381 calories, 11 g. fat, 16 mg. cholesterol, 54 g. carbohydrate, 10 g. dietary fiber, 19 g. protein, 357 mg. sodium

The nutritional values and information provided are approximations.

This Rush Hour Recipe courtesy of:

Linden Hills Co-op, Minneapolis, Minn.

