

Mixed Mushroom Toasts

with Lemon-Basil Mayo & Tomato Salad

This “toast” to summer showcases the season’s freshest produce. You’ll be using tender, earthy mushrooms, aromatic basil and a plump, delicious tomato. These are the simple things we’ve been waiting for. Served with a fresh, zesty aioli, we raise our glasses to this filling dish with rustic charm.



Ingredients

- 10 Ounces Mixed Mushrooms
- 1 Bunch Basil
- 1 Bunch Thyme
- 1 Clove Garlic
- 1 Head Boston Lettuce
- 1 Lemon
- 1 Shallot
- 1 Tomato
- ¼ Pullman Loaf
- ¼ Cup Mayonnaise
- 1 Tablespoon Red Wine Vinegar

Makes 2 Servings
About 585 Calories Per Serving

Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Cut the mushrooms into bite-sized pieces. Pick the basil and thyme leaves off the stems; discard the stems. Roughly chop the thyme leaves. Peel and mince the garlic then, using the flat side of your knife, smash until it resembles a paste. Cut off and discard the root of the lettuce, then separate the leaves. Using a peeler, remove the yellow rind of the lemon; mince the rind to get 2 teaspoons of zest. Quarter the lemon and remove the seeds. Cut the tomato into wedges. Cut the bread into 4 even slices, about 1-inch thick. Peel and mince the shallot.



Marinate the tomatoes & make the lemon-basil mayo:

In a large bowl, combine the **tomato wedges**, **red wine vinegar** and **half the shallot** with a drizzle of olive oil. Season with salt and pepper and toss to thoroughly combine. Let stand to marinate as you continue cooking. To make the lemon-basil mayo, in a small bowl, combine the **garlic paste**, **lemon zest**, **mayonnaise**, **basil** (roughly chopping the leaves before adding) and **the juice of 2 lemon wedges**; season with salt and pepper to taste.



Cook the mushrooms:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until softened and browned. Turn off the heat and stir in the **thyme** and **remaining shallot**; season with salt and pepper. Transfer the cooked mushrooms to a paper towel-lined plate and set aside in a warm place as you continue cooking. Wipe out the pan.



Toast the bread:

In the same pan used to cook the mushrooms, heat 2 teaspoons of olive oil on medium until hot. Working in batches, add the **bread slices** and toast 30 seconds to 1 minute per side or until golden brown, adding a little more olive oil to the pan after flipping each piece.



Dress the salad:

Place the **lettuce** in a large bowl and top with the **marinating liquid from the bowl of tomatoes**; season with salt and pepper and toss to thoroughly coat.



Finish & plate your dish:

Spread each **toast** with a layer of **lemon-basil mayonnaise** and top with the **cooked mushrooms**. To plate your dish, divide the **assembled toasts**, **marinated tomatoes** and **salad** between 2 plates. Garnish with the **remaining lemon wedges**. Enjoy!