



## Warm portobello mushroom, green bean and pumpkin seed salad

### Serves 2

Preparation time 15 minutes

Cooking time 10 minutes

### Ingredients

3 large portobello mushrooms, each cut into 8 wedges  
3 tbsp olive oil (Aus 2 1/4tbsp)  
2 medium cloves garlic, peeled and crushed  
4 sprigs thyme, leaves chopped  
Finely grated zest of 1/2 unwaxed lemon, plus 1 tsp juice  
170g/6oz green beans, trimmed  
2 tbsp pumpkin seeds, lightly toasted (Aus 1 1/2 tbsp)  
1 tbsp pumpkin seed oil, to serve (Aus 3/4 tbsp)

### To make your Warm portobello mushroom, green bean and pumpkin seed salad

1. Preheat the grill to high. Put the mushrooms, 2 tbsp olive oil (Aus 1 1/2tbsp), garlic, thyme and lemon zest in a large bowl and mix well. Grill for 8–9 minutes, turning 2–3 times, until the mushrooms are cooked through.
2. Put a large pan of water on to boil. Cook the beans in boiling water for 3 minutes until just tender. Drain.
3. Put the mushrooms and beans in a large bowl. Whisk the remaining olive oil and the lemon juice together in a small bowl and pour over the salad. Toss well, divide between two plates and scatter over the pumpkin seeds. Drizzle over the pumpkin seed oil to serve.

**Note.** If you don't have pumpkin seed oil, use an additional 1 tbsp (Aus 3/4 tbsp) of extra virgin olive oil.