



GRILLED LIONS MANE MUSHROOMS WITH ROMESCO & SPINACH

Ingredients:

- 2 tomatoes
- 2 fresh red peppers
- ¼ cup sun-dried tomatoes
- ½ large onion
- ½ cup almonds or hazelnuts
- 6-8 cloves garlic
- ½ cup olive oil
- ¼ cup red wine vinegar
- salt and pepper to taste

Instructions:

1. Slice onion and tomato. Roast the onion, whole garlic and tomato in a 400 degree oven until caramelized.
2. Rub the peppers with olive oil and roast on the grill or open flame until charred. Put in a bowl, cover and let sit for one hour.
3. Peel and seed the peppers.
4. Romesco: Add the peppers to the food processor and blend. Add nuts and sun-dried tomatoes. Add onion, tomato and garlic. Season with salt and pepper. Add the vinegar and drizzle olive oil while the machine is on. Keep blending until the mixture gets to a consistency you like. Re-season if needed.
5. Slice the mushrooms, season with salt and pepper. Drizzle olive oil over. Place the mushrooms on a hot grill. Grill for 3-4 minutes on each side.
6. Heat a pan on the stove, add olive oil. Saute the spinach on medium/high heat. Remove once it's wilted.
7. Place a spoonful of your romesco on a plate. Add your spinach and then mushrooms on top. Garnish with chopped nuts.

THANK YOU! HAPPY COOKING!