

# Warm Mushroom Salad With Hazelnuts

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/mushroom-salad-recipe-indian>

## Ingredients:

- 1/2 cup hazelnuts
- 2 tablespoons shallots finely diced
- 3 tablespoons sherry or a white wine vinegar
- 9 tablespoons extra-virgin olive oil
- 2 pounds mushrooms cremini or a mix of wild mushrooms, cleaned and sliced
- 2 tablespoons unsalted butter
- 6 ounces salad greens such as frisé, arugula or a mix of your choice
- 1 cup fresh herbs mix of, optional such as chives, tarragon
- 1 teaspoon fresh thyme or a couple pinches of dried
- 1/4 cup sliced shallots
- 1/4 pound pecorino Goin loves di Grotta, and we did too, but Romano would also work or Parmesan-Reggiano or another hard, sharp cheese

## Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 45 milligrams
4. Fat: 55 grams
5. Fiber: 5 grams
6. Protein: 20 grams
7. SaturatedFat: 13 grams
8. Sodium: 440 milligrams
9. Sugar: 6 grams

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