



## Wild Mushroom and Green Bean Salad with Goat Cheese

Courtesy of LadyFingers Private Chef and Catering Service

½ lb French green beans (haricots verts)  
7 T olive oil  
2 T balsamic vinegar  
1 T fresh thyme  
1 lb assorted wild mushrooms  
1 large shallot  
5 oz mixed baby greens  
3 oz goat cheese, crumbled

(6 servings)

Cook beans in large pot of boiling salted water until crisp-tender, about 4 minutes. Drain. Transfer to bowl of ice water; cool. Drain well. Pat dry with paper towel. (Can be made 1 day ahead. Cover and chill.)

Wisk 4 tablespoons olive oil, vinegar and thyme in small bowl to blend. Season dressing to taste with salt and pepper. Set dressing aside.

Heat remaining 3 tablespoons oil in heavy large skillet over medium-high heat. Add mushrooms and shallot; saute' until mushrooms are brown, about 8 minutes. Remove from heat. Mix in 2 tablespoons dressing. Season to taste with salt and pepper.

Combine beans and baby greens in large bowl. Add remaining dressing; toss to coat. Season to taste with salt and pepper. Divide salad among 6 plates. Spoon warm mushroom mixture over. Sprinkle with goat cheese and serve.