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## *Barbecued Mushrooms with Feta (Gluten-Free)*

From delicious. Magazine Serves 4

- 300g fresh shiitake mushrooms, halved if large
- 200g Swiss brown mushrooms, halved if large
- 300g oyster mushrooms, halved if large
- 1 tablespoon olive oil
- 2 garlic cloves, crushed
- 1/3 cup balsamic vinegar
- 150g mixed salad greens
- 1/2 cup flat-leaf parsley
- 75g reduced-fat feta, crumbled

Place the mushrooms in a bowl with the olive oil, garlic and 1/4 cup of the balsamic vinegar, and toss to coat mushrooms in the mixture. Heat a lightly oiled pan over high heat. When hot, add the mushrooms in batches and cook for 3-4 minutes, tossing occasionally, until cooked all over. Place salad and parsley leaves in a bowl with the remaining tablespoon of balsamic vinegar, then toss to combine. Divide the salad among plates, then top with the mushrooms and feta.

*Sweetnicks Notes: Instead of the different types of mushrooms, I used 4 large Portobello mushrooms that I had on hand.*