



Baby Bella's Mixed Lettuce Salad

3 Tablespoons olive oil
1 half onion, peeled, chopped
8 ounces Baby Bella Mushrooms, cleaned, cut each in quarters
Salt to taste
1 to 2 Tablespoons white wine vinegar
1/3 cup dried cranberries
1/3 cup coarse broken toasted walnuts
6 ounces baby tender mixed lettuce
1 small watermelon radish, halved, sliced, quartered

Heat medium skillet over medium high heat; add oil. Add onions and mushrooms; season with salt to taste; cook stirring occasionally until golden brown, about 8 to 10 minutes on medium heat. Toss in white wine vinegar; remove from heat. Stir in cranberries and walnuts.

Place lettuce in serving bowl; top with warm mushrooms mixture; garnish salad with thin watermelon radish slices.

Yield: Serves: 4 to 6

About the Recipe: Seared Baby Bella mushrooms add a delightful fall flavor as well as a dressing for the salad. Dried cranberries give a sweet touch and toasted walnuts add the crunch. Garnish the salad with bright colored and zesty watermelon radish slices. So easy and delicious!