

## MARINATED MUSHROOM & POTATO SALAD

with Garlic Scape Pesto  
Serves 4



### INGREDIENTS

- 1# Cremini Mushrooms, quartered
- 1-1/2# Yellow Potatoes, about 3 medium, diced
- 23T Parsley, chopped
- 2T Garlic Scape Pesto
- 1T Apple Cider Vinegar
- 5T Olive Oil, separated
- 1t Salt
- 1/2t Pepper

### NOTES:

If you're not serving this right away, keep the vinegar and parsley out until the dish is being warmed to be served.

Swap the cremini mushrooms for some or all maitake and yellow potatoes for new potatoes to dress this side dish up. Regardless, this side is easy to prep and easily paired with a protein.

### DIRECTIONS

1. Cook the potatoes in a pot until they are tender to the fork. Strain and set aside.
2. Heat a large saute pan over medium heat.
3. Add oil and mushrooms and cook for about 10 minutes, allowing the mushrooms to get golden.
4. Add the cooked potatoes, garlic scape pesto, salt, pepper, and last 3T olive oil. Cook for 5 minutes or until the raw garlic smell has been cooked off.
5. Remove from heat, toss with apple cider vinegar and parsley. Serve warm.

