

Roasted Portobello Mushroom with Warm Spinach Salad

2 table spoon olive oil
4 cloves garlic, finely chopped
1 shallot, finely chopped
Salt and pepper
Mix together
4 Portobello Mushrooms
Brush with the garlic mix and roast in the oven at 400, keep warm
2 cups boursin cheese
1 cup cream
Heat the cream and melt the cheese in the cream
1 Lb clean Spinach
1 Cup sundry tomatoes
1 cup artichokes
Place in a mixing bowl and toss with the warm boursin cheese
Arrange on top of the Portobello mushrooms and garnish with herbs and parmesan cheese.

Fennel and Pear Salad with Balsamic

1 large bulb fennel
3 ripe bosc pears
1 cup walnuts
1 tbsp butter
olive oil
aged balsamic
salt

Preheat oven to 350F. Arrange nuts in a single layer on a baking sheet. Bake 10 minutes, stirring occasionally, or until nuts are golden and fragrant. Remove from oven and stir in a tablespoon of butter and a pinch of salt.

Lop off the top of the fennel bulb. Cut in half lengthwise. Cut out the tough core. Remove fibrous outer layer. Lay fennel cut-side down and slice crosswise into very thin semicircles.

Cut pears into quarters. Cut out the cores. Slice thin.

Arrange pear slices, fennel slices and toasted walnuts on a platter. Sprinkle with salt. Drizzle generously with olive oil and aged balsamic

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