

# Mushroom and Cannellini Beans on Arugula

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## Ingredients:

- 1 tablespoon **Calizo Extra Virgin Olive Oil with Lemon**
- 1 red onion, thinly sliced
- Salt and freshly ground black pepper
- 1/2 pound shiitake mushrooms, stemmed and sliced 1/2 inch thick
- 1 (15.5-oz.) can cannellini or white beans, rinsed
- 1 tablespoon sherry vinegar
- 1/4 teaspoon **Calizo Hot Sauce**
- 5 cups arugula

## Dressing

- 2 tablespoons sherry vinegar
- 1 tablespoon shallots, finely chopped
- 1/2 tablespoon Dijon mustard
- 1/4 cup **Calizo Extra Virgin Olive Oil with Lemon**

## Preparation:

- Heat the **Calizo Extra Virgin Olive Oil with Lemon** in a skillet over medium-high heat until shimmering. Add the onions, season generously with salt and pepper, and reduce the heat to medium. Cook, stirring occasionally, until tender, 5 minutes. Add the shiitake and continue cooking, stirring occasionally, until wilted and soft, about 5 minutes. Off the heat, stir in the beans, vinegar, thyme, and pepper flakes. Season to taste with salt and pepper and let cool.
- Rinse, chop and spin dry the arugula and make the dressing.
- In a large bowl, gently toss the arugula with enough of the dressing to lightly coat. Season to taste with salt and pepper and the **Calizo Hot Sauce**. Arrange the arugula in a large serving bowl and top with the bean and mushroom mixture. Drizzle with some of the remaining vinaigrette and serve.

