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Grilled King Trumpet Mushrooms with Almond Dip

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Ingredients

- 1½ cups whole blanched almonds
- 1 tablespoon fresh lemon juice
- 4 tablespoons olive oil, divided
- 1 tablespoon plus 2 teaspoons Banyuls vinegar or sherry vinegar, divided
- Kosher salt
- 1 pound king trumpet mushrooms, stems trimmed, halved lengthwise
- Freshly ground black pepper

Recipe Preparation

- Preheat oven to 350°. Set 6 almonds aside for serving. Toast remaining nuts on a rimmed baking sheet, tossing occasionally, until golden, 8–10 minutes. Let cool.
- Transfer almonds to a blender and blend until almonds are finely ground. Add lemon juice, 2 Tbsp. oil, 1 Tbsp. vinegar, and ½ cup water. Blend, adding more water by the tablespoonful if needed to help blend, until dip is fairly smooth (you'll have a few small pieces of almond throughout). Season generously with salt.
- Prepare a grill for medium-high heat. Toss mushrooms and remaining 2 Tbsp. oil in a large bowl; season with salt and pepper. Grill mushrooms, turning occasionally until tender and lightly charred, about 5 minutes. Return mushrooms to bowl and toss with remaining 2 tsp. vinegar.
- Serve mushrooms with almond dip with reserved almonds finely grated over.

Nutritional Content

Calories (kcal) 470 Fat (g) 42 Saturated Fat (g) 4 Cholesterol (mg) 0 Carbohydrates (g) 17
Dietary Fiber (g) 1 Total Sugars (g) 5 Protein (g) 14 Sodium (mg) 20

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