

Spinach, Portabello and Pine Nut Salad



- 1 bag of baby spinach
- 2-3 cleaned, sliced portabello mushrooms
- 1 T olive oil
- 1-1/2 T balsamic vinegar
- Pinch of oregano
- 1/4 c pine nuts
- Pepper to taste
- Shaved parmesan cheese

Place spinach in a large serving bowl and sprinkle with the pine nuts. Next in a skillet heat olive oil, add portabello mushrooms, oregano and balsamic vinegar. Sauté over medium-low heat for 5 minutes. Add the portabellos over the spinach and add shaved parmesan. Pepper to taste and serve with balsamic vinegar and olive oil.