



K O K O M O
WINERY

Arugula Salad with Prosciutto and Oyster Mushrooms

Ingredients

1. 1/4 cup plus 2 tablespoons extra-virgin olive oil
 2. 1 pound oyster mushrooms, thickly sliced
 3. Salt and freshly ground pepper
 4. 1/4 cup aged balsamic vinegar
 5. 1 teaspoon finely grated lemon zest
 6. 4 inner celery ribs, cut into 2-by-1/4-inch matchsticks, plus 1/4 cup celery leaves, for garnish
 7. 10 cups baby arugula (10 ounces)
 8. 6 ounces Pecorino Toscano, shaved with a vegetable peeler (1 1/2 cups)
 9. 6 ounces thinly sliced prosciutto di Parma
1. In a large nonstick skillet, heat 2 tablespoons of the olive oil. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until tender and lightly browned, about 6 minutes. Transfer the mushrooms to a bowl and let cool.
 2. In a large bowl, whisk the vinegar with the lemon zest and the remaining 1/4 cup of olive oil. Season with salt and pepper. Add the celery matchsticks, arugula and mushrooms and gently toss. Transfer the salad to a large platter or bowl, top with the Pecorino Toscano, prosciutto and celery leaves and serve right away. +

Serve with Kokomo Winery 2010 Sauvignon Blanc