



Mushroom Ceviche

Serves 1

Ingredients:

- 2 lbs. Button Mushrooms , washed, stems removed
- 1/3 cup Fresh Squeezed Lemon Juice
- 1/2 cup Fresh Squeezed Lime Juice
- 1/3 cup Fresh Squeezed Orange Juice
- 1/3 cup Olive Oil
- 1 small Red Onion , sliced thin
- 1 small Red Bell Pepper , seeded, sliced thin
- 3 cloves Garlic , minced
- 1 Tbsp. Chopped Cilantro Leaves
- Salt and Pepper to taste
- 8 oz. Mixed Baby Greens

Directions:

1. Combine mushrooms, citrus juices and olive oil; toss. Let sit at room temperature for one hour, turning occasionally.
2. Add onion, red pepper, garlic, cilantro, salt, pepper, and mix. Let marinate in refrigerator for two hours.