Pioppino Mushrooms

servings: 8

ingredients

Extra-virgin olive oil, divided
16 oz. PIOPPINO MUSHROOMS
two 14.5-oz. cans cannellini beans, rinsed, drained
zest and juice of 3 limes
4 garlic cloves
8 scallions, thinly sliced
2 bunches Tuscan kale, center ribs and stems removed, leaves torn
1 cup crumbled feta cheese
2 Tbsp. toasted sesame seeds
1 cup cilantro leaves, finely chopped
sea salt

method

Lightly spray Pioppino mushooms with avocado oil. Heat air fryer to 400 degrees and cook for about 10 minutes (edges are crispy). Season with salt and transfer to a plate.

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Meanwhile, purée beans, lime juice, 3 Tbsp. oil, garlic cloves and 1/3 cup water in a food processor until smooth, adding more water by the tablespoonful as needed to loosen if it doesn't want to cooperate in blender. Season with salt.

Heat 1 Tbsp. oil in same skillet over medium-high. Add scallions and saute until just beginning to brown, about 1 minute. Add kale and cook, tossing often, until wilted and crisp-tender, 3–5 minutes. Season with salt. Transfer to plate with mushrooms.

Divide bean purée between bowls. Top with greens with feta and mushrooms. Garnish with cilantro, lime zest and sesame seeds.

note: Pioppino Mushrooms also known as Black Poplar or Velvet Pioppini have a mild nutty flavor with a slightly sweet taste. Floral and peppery flavors.
Good for soups or pastas.