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## **ARTICHOKE SALAD WITH FRIED MUSHROOMS, HAZELNUTS AND YOGURT DRESSING**

Home Made – Yvette van Boven

- 4 small artichokes (or 1 can artichoke hearts, quartered)**
- ½ lemon**
- 4 ounces salad greens**
- 2 ½ ounces spinach leaves**
- 2 tablespoons olive oil**
- 2 2/3 cups sliced wild mushrooms**
- Salt and freshly ground pepper**
- 2 tablespoons white-wine vinegar**
- 1 tablespoon honey**
- 2 scallions, sliced**
- 1 tablespoon hazelnuts**
- 1 tablespoon walnuts**
- 2 teaspoons pine nuts**

### **Dressing:**

- 1 tablespoon honey**
- ½ cup white-wine vinegar**
- ½ cup yogurt**
- 1/3 cup walnut oil (plus more as desired)**
- Salt and freshly ground pepper**

- **Cut the tips from the fresh artichokes. Peel away the hard outer leaves. Using a sharp knife, trim away the base and the stem. Rub with lemon. Cook in boiling water until done, about 25 minutes. Scoop from pot and rinse in cool water. Quarter and set aside. (if using canned artichoke hearts, skip this step.)**
- **Mix salad greens with spinach leaves and divide among four plates. Top with quartered artichoke hearts.**
- **Heat oil in a medium skillet. Pan fry mushrooms until soft, then sprinkle with salt, pepper and vinegar. Pour honey over the mixture and briefly sauté. Fold in scallions. Spoon mushroom mixture over greens. Wipe skillet clean and add nuts. Cook, stirring continuously, until lightly brown and toasted. Sprinkle nuts over the mushrooms.**
- **Make dressing in a medium bowl, dissolve honey in vinegar. Fold in yogurt. Add walnut oil and whisk until thick and well combined. Season to taste with salt and pepper and pour over each plate.**
- **Serve immediately with crunchy bread.**