

# Chicken of the Woods Salad with Cranberries

## Ingredients

- 1 ½ lb. chicken of the woods mushroom
- 2 tbsp. olive oil
- 1 tsp. fresh tarragon or thyme
- Salt and pepper, to taste
- 2 stalks of celery
- ½ small purple onion
- ½ cup dried cranberries
- ½ cup chopped walnut pieces
- ½ cup vegan mayonnaise
- 1 lemon, juiced
- 1 tsp. whole grain mustard

## Steps

1. Preheat the oven to 350°F (175°C). Clean your mushrooms well and cut them into bite-sized pieces. Place on a baking sheet with the olive oil, and season with salt and pepper. Roast for 45 minutes, taking out about half an hour in, and the fresh herbs, and stir, and return to the oven. Cook for the remaining 15 minutes, remove from the oven, and let cool.

2. Dice the celery and onion and place them in a large bowl with the roasted chicken of the woods, walnut, and cranberries. Add the vegan mayo, lemon juice, and mustard in a small bowl and mix. Add the sauce to the mushrooms and mix together- I like to use the spoon to break the mushrooms apart some. Season with salt and pepper to taste, and refrigerate until use.

