

A "MUSHROOM" TWIST ON A CLASSIC TAKEOUT DISH

Lion's Mane Orange Chicken Rice Bowls

INGREDIENTS

8oz Palumbo Foods Lion's Mane Mushrooms (Cut into bite size pieces)
3/4 cup Orange Juice
1/3 cup Orange Marmalade
1 T Soy Sauce
2 cups Vegetable Oil, for frying
2 cups All-Purpose Flour (divided)
1/2 cup Whole Milk
1/2 t. Kosher Salt
1/4 t. Freshly Ground Black Pepper
2 cups cooked rice, kept warm for serving
1 cup steamed broccoli, kept warm for serving

INSTRUCTIONS

- 1 Mix juice, marmalade, soy sauce and bring to boil. Reduce heat and simmer for 5-7 minutes
- 2 Heat oil to 350°F over medium heat
- 3 Combine 1 cup flour, milk, salt and pepper until smooth
Place remaining flour into a separate shallot bowl.
- 4 Dredge mushroom pieces into dry batter first then coat with flour.
- 5 Place battered mushrooms in hot oil until goldern-brownand crispy. (approx 3-4 mins per side)
Remove and place onto a paper-towel-lined plate to drain.
- 6 Transfer mushrooms to bowl with reserved orange glaze, and toss to coat.
- 7 Serve with White Rice and Broccoli, ENJOY!

Recommened to serve with sesame seeds and scallions

2 Servings / Prep Time 10 minutes / Cook Time 25 minutes



Dinner