

## SWEET AND TANGY MUSHROOM OVER RICE

# *Sesame Shiitake*

### INGREDIENTS

- 8oz *Palumbo Foods Shiitake Mushrooms*
- 2tbsp *Vegetable Oil*
- 1tbsp *Sesame Oil*
- 2 *Garlic Cloves (Minced)*
- 3tbsp *Brown Sugar*
- 1/4Cup *Soy Sauce*
- 2tbsp *Rice Vinegar*
- 2tbsp *Chili Garlic Sauce*
- 1tsp *Corn Starch*

### INSTRUCTIONS

- 1 Rinse the mushrooms and wipe them dry, remove the stems and cut the caps into thick slices
- 2 Heat vegetable oil in a large pan, cook the mushrooms for 5-7 minutes or until golden brown
- 3 Remove the mushrooms from the pan and set aside
- 4 Heat the sesame oil in the same saute pan. Add the garlic and saute for a further minute
- 5 Add the brown sugar and saute until it begins to caramelize
- 6 Add the tamari, rice wine vinegar, chili garlic sauce and cornstarch
- 7 Reduce the heat and allow the sauce to simmer until it thickens
- 8 Return the mushrooms to the pan and allow them to heat through

\*Serve with rice, garnished with chopped scallions and sesame seeds\*

[SOURCE](#)



*Dinner*