



# SWEET GREENS VEGAN STICKY SESAME MUSHROOMS

## Ingredients

- 8OZ OF MUSHROOMS  
(WASHED AND CLEANED)
- 1 1/2 TBSP SESAME OIL
- 2 TBSP OF SOY SAUCE
- 1/2 TBSP OF RICE VINEGAR
- 1 TBSP OF MAPLE SYRUP
- 1/2 TBSP OF MINCED GARLIC
- 1 TSP OF CORNSTARCH
- SESAME SEEDS
- OPTIONAL: RICE, ROASTED PEPPERS AND BROCCOLI



## Directions

- THOROUGHLY CLEAN MUSHROOMS TO REMOVE DIRT. PAT DRY TO REMOVE EXCESS WATER (IMPORTANT STEP)
- HEAT SKILLET ON MEDIUM HEAT AND ADD SESAME OIL AND MUSHROOMS
- COOK MUSHROOMS UNTIL THEY'RE CRISPY. LOOK FOR A GOLDEN BROWN COLOR
- AFTER MUSHROOMS ARE CRISP, EVENLY DISTRIBUTE CORNSTARCH OVER MUSHROOMS. USE SPATULA TO COAT MUSHROOMS UNTIL CORNSTARCH IS NO LONGER VISIBLE
- IN A BOWL, ADD REMAINING INGREDIENTS AND STIR
- POUR MIX ON TOP OF CORNSTARCH COATED MUSHROOMS AND COOK FOR 5-7 MINUTES
- REMOVE MUSHROOMS FROM HEAT AND SPRINKLE SESAME SEEDS ON TOP
- SERVE IN A BOWL WITH RICE AND VEGGIES