



March 2022

Mushroom Medley

A medley of hearty mushrooms are tossed in a garlicky, buttery, and umami-packed sauce guaranteed to make you go "Mmmmm!" This dish features oyster and maitake mushrooms since we love how they really soak up the flavor, but feel free to mix and match with your favorite mushrooms!

20

MINUTES

4

SERVINGS

11

INGREDIENTS

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SPICE LEVEL

Mushroom Medley

INGREDIENTS

- 2 tbsp miso paste
- 1 tbsp soy sauce
- 2 tsp sesame oil
- 2 tbsp mirin
- 1 tsp black pepper
- 2 tbsp cooking oil
- 3 king oyster mushrooms
- 3 oz oyster mushrooms
- 2 maitake mushrooms
- 3 cloves garlic, minced
- 2 green onions, sliced for garnish

DIRECTIONS

1. Make the miso sauce: In a small bowl, combine miso paste, sesame oil, mirin, soy sauce, and black pepper. Mix well and set aside.
2. Prep the ingredients: Trim the bottoms of the mushrooms. Thinly slice the king oyster and oyster mushrooms into bite sized pieces. Separate the maitake mushrooms into small chunks.
3. Heat oil in a large frying pan over medium-high heat. Add the mushrooms and cook, stirring occasionally, until the mushrooms are browned and cooked through.
4. Add minced garlic and cook until fragrant. Add the miso sauce and stir to coat the mushrooms. Cook the mushrooms for 5 more minutes until sauce reduces slightly.
5. Garnish with green onion, serve, and enjoy!



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