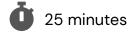






# Teriyaki Mushroom Rice Bowl

King oyster mushrooms, slightly charred and coated in a delicious Teriyaki sauce, served with nutty brown rice and stir-fried greens, then finished with a sprinkle of sesame seeds.





2 servings



# Shred the mushrooms!

For smaller mushroom bites, you can use forks to shred the mushrooms. They can also be sliced into discs similar to scallops if preferred!

TOTAL FAT CARBOHYDRATES

20g

#### FROM YOUR BOX

BROWN RICE	150g
BROCCOLINI	1 bunch
SNOW PEAS	1 bag (150g)
RED CHILLI	1
KING OYSTER MUSHROOMS	400g
GARLIC CLOVE	1
TERIYAKI SAUCE	1 jar (125ml)
MIXED SESAME SEEDS	1 packet (10g)

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

large frypan or wok, saucepan

#### **NOTES**

You can use the chilli to taste as a garnish at the end if preferred.

Protein upsize: 400g King oyster mushrooms + 125ml Teriyaki Sauce. Prepare as per step 4.



#### 1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 15-20 minutes, or until tender. Drain and rinse.



#### 2. PREPARE THE VEGETABLES

Trim and cut broccolini into thirds. Trim and halve snow peas. Deseed and slice chilli. Slice mushrooms lengthways (about 1/2 cm thick). Keep separate.



#### 3. COOK THE GREENS

Heat a frypan or wok over high heat with oil. Add greens and crush in 1 garlic clove. Cook for 3-4 minutes until tender. Season with salt and pepper. Toss through chilli, remove and set aside (see notes). Keep pan over heat.



### 4. COOK THE MUSHROOMS

Add mushrooms and 1 tbsp teriyaki sauce to pan. Cook for 1-2 minutes each side until slightly charred. Take off heat and pour in remaining sauce.



## **5. FINISH AND SERVE**

Divide rice, mushrooms and vegetables



among bowls. Garnish with sesame seeds.



