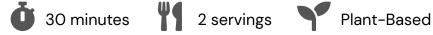




Korean Mushroom Bowl

A wholesome bowl of nutty brown rice, topped with fresh salad and baby king oyster mushrooms, all finished with a sweet and savoury soy dressing.







Mix it up!

If you prefer a warmer meal, you can transform this dish into a fried rice! Add all the vegetables into the frypan and stir fry with cooked rice and sauce.

12g

66g

FROM YOUR BOX

BROWN RICE	150g
LEBANESE CUCUMBER	1
CHERRY TOMATOES	1/2 bag (100g) *
SHREDDED RED CABBAGE	1/2 bag (100g) *
SESAME SEEDS	1 packet (20g)
SPRING ONIONS	2
BABY KING OYSTER MUSHROOMS	1 packet

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

sesame oil, white wine vinegar, soy sauce (or tamari), sugar (brown or of choice), pepper

KEY UTENSILS

large frypan, saucepan

NOTES

If you have rice wine vinegar you can use that in the dressing instead of white wine vinegar.



1. COOK THE RICE

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



2. PREPARE THE TOPPINGS

Deseed and slice cucumber into crescents. Halve tomatoes. Set aside with cabbage.



3. MAKE THE DRESSING

Combine 1/2 tbsp sugar, 2 tbsp soy sauce, 1/2 tbsp vinegar and 1/2 tbsp sesame oil in a small bowl (see notes). Stir until sugar dissolves.



4. TOAST THE SEEDS

Add sesame seeds to a dry frypan over medium heat. Toast for 2-3 minutes until golden. Remove and set aside.



5. COOK THE MUSHROOMS

Slice spring onions and halve any larger mushrooms. Reheat frypan over mediumhigh heat with 1/2 tbsp sesame oil. Add spring onions and mushrooms to pan and cook for 5 minutes until tender. Season with soy sauce and pepper.



6. FINISH AND PLATE

Divide rice, mushrooms and toppings among bowls. Spoon over dressing to taste. Garnish with sesame seeds.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**



