



Sesame Mushroom Korean Noodle Salad

Yield: 8 each entrée salad servings

Ingredients:

- [5 lbs Stonemill Kitchens®](#) Korean Noodle Salad (71117.18503)
- 1 lb King Oyster mushrooms, halved lengthwise
- 1 Tbsp Ginger, peeled and finely minced
- ¼ cup Canola oil
- ¼ cup Soy sauce
- ¼ cup Sesame oil
- Toasted sesame seeds for garnish
- ½ cup Green onions, thinly sliced

Directions:

1. For the Mushroom Marinade, whisk together the ginger, canola oil, soy sauce, and sesame oil.
2. Place the halved King Oyster mushrooms in a ½ pan and toss with soy/sesame marinade.
3. Let the mushrooms marinate at room temperature for 30-40 minutes.
4. Drain and discard the marinade.
5. Heat a grill or grill pan until hot.
6. Grill the mushrooms on both sides, 1-2 minutes. Set aside at room temperature.
7. Reserve 8 grilled mushroom halves, and cut each in half to garnish salads.
8. Dice the remaining mushrooms and combine with the Stonemill Kitchens Korean Noodle Salad, refrigerate for 30 minutes before serving.
9. To serve, place 9 oz of the Korean noodle salad in a salad bowl, and top with two grilled mushroom pieces. Garnish with toasted sesame seeds and 1 Tbsp green onion.