

TO VEGETABLES  
**with love**

## Sticky gochujang mushrooms

© Hetty Lui McKinnon for To Vegetables, With Love

This is a eat-as-you-like dish. See below for the many ways you could enjoy these gorgeous, meaty mushrooms.

Serves 4

400g / 14 ounces oyster (or other cluster varieties like beech/shimeji, mistake, enoki) mushrooms, torn apart into small clusters  
toasted white esame seeds, for serving  
Chopped scallions, for serving

### **Marinade**

2 cloves garlic, grated  
1 inch piece ginger, peeled and grated  
2 tablespoons soy sauce or tamari  
1 tablespoon brown sugar or maple syrup  
2 tablespoons gochujang  
2 tablespoons sesame oil  
1 tablespoon sesame seeds  
2 scallions, finely chopped

### *Serving suggestions*

- With rice, with kimchi on side, topped with scallions and sesame seeds
- With rice, wrapped in lettuce, topped with scallions and sesame seeds
- Stuffed into corn tortillas, with shredded lettuce, tomatoes, avocado, grated cheese and sour cream/vegan yoghurt
- In a burger bun, with your favorite fixings
- Tossed through noodles, finished with more sesame oil and topped with scallions and sesame seeds

In a large bowl, combine the garlic, ginger, soy sauce or tamari, brown sugar or maple, gochujang, sesame oil, sesame seeds and scallions and whisk until combined. Add the mushrooms and toss until well coated. Leave to marinate for 30 minutes (or longer, overnight is fine too).

Preheat the oven to 220°C / 450°F. Line a baking sheet with foil. Transfer the mushrooms to the lined baking sheet and spread out into a single layer, avoiding overlapping as much as possible. Roast until the mushrooms are caramelized around the edges, 12-14 minutes.

To serve, top with sesame seeds, scallions and eat as is, or serve as one of the suggestions above.