



Barbecued Swiss Brown Mushroom & Soba Noodle Salad

2 tbs salt reduced soy sauce
1/4 cup lime juice
1/4 cup mirin
1 tsp sugar
1 1/2 tsp sesame oil
3 1/2 tbs peanut oil
24 Swiss brown button mushrooms, stems trimmed
1 x 270g packet dried soba noodles*
3 green onions (shallots), very finely sliced
1/4 cup mint leaves, torn
2 tbs toasted cashews, roughly chopped, to serve

1. To make dressing, place soy sauce, lime juice, mirin, sugar, sesame oil and 1 1/2 tbs peanut oil in a jar and shake to combine.
2. Preheat a lightly greased barbecue grill on medium-high heat. Sprinkle mushrooms with remaining oil, then barbecue for 4 minutes on each side, until golden. Set mushrooms aside to cool.
3. Cook soba noodles in a large saucepan of rapidly boiling salted water until just tender, then rinse under cold water to refresh. Cut cooked mushrooms in half. Toss noodles with mushrooms, green onions, mint and dressing. Serve sprinkled with cashews.

*Soba noodles are made from buckwheat and are available from most supermarkets.