



Sweet soy mushroom & spinach salad

Serves 4 as a side dish

600g cup mushrooms, thickly sliced
olive oil cooking spray
100g baby spinach leaves
2 green onions, thinly sliced
1 tbs sesame seeds, toasted
sweet soy dressing
1 tbs soy sauce
2 tbs mirin
1 tbs honey
1/4 cup light olive oil

- 1.** Preheat a greased barbecue plate on high heat. Place mushrooms in a large bowl and spray generously with oil, tossing to coat.
- 2.** Barbecue mushrooms, tossing occasionally, for 3—4 minutes until golden. Transfer to a large bowl.
- 3.** To make sweet soy dressing, combine ingredients in a screw-top jar. Shake to combine. Drizzle dressing over mushrooms and gently toss to combine. Set aside for 20 minutes or until cooled.
- 4.** Add spinach, green onions and sesame seeds to mushrooms. Season with salt and pepper. Gently toss to combine. Transfer to a serving bowl and serve.

