



Oyster mushrooms & spinach sidedish duo

NIBBLEDISH CONTRIBUTOR

Ingredients

Korean spinach salad:

- 250 grams of spinach
- 1 tablespoon of light soy sauce
- 1 teaspoon of sugar
- 1 teaspoon of sesame oil
- 1 clove of garlic minced
- 1 teaspoon of black sesame
- 1 teaspoon of white sesame

Japanese style oyster mushrooms:

- 250 grams of oyster mushrooms, sliced
- 1 tablespoon of rice vinegar
- 2 tablespoons of dashi
- 1 teaspoon of sugar
- 1 tablespoon of light soy sauce
- 1 teaspoon of sesame oil
- 1 teaspoon of black sesame

Instructions

1. Boil water, blanch spinach 30 seconds, soak in cold water, drain, cut into 4 centimeters sections.
 2. Mix sauce ingredients, soy sauce, sugar, sesame oil, garlic and black sesame.
 3. Pour sauce over spinach, toss gently and serve sprinkled with white sesame.
 4. Heat 1 tablespoon of oil, fry oyster mushrooms about 5 minutes.
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5. Mix dash, rice vinegar, sugar, soy sauce and sesame oil. Pour the mixture into mushrooms, simmer till liquid evaporates.
 6. Serve sprinkled with black sesame.