

## Mushrooms Salad Recipe

**Ingredients:** Serves 2

150 g Shiitake mushrooms  
150 g Portobello mushrooms  
150 g Abalone mushrooms  
1 tablespoons sesame oil  
1 teaspoon of hot pepper powder  
½ tablespoon of mashed, peeled ginger  
½ tablespoon of mashed, peeled garlic  
1 tablespoon of chopped scallions  
1 teaspoon of salt

**Method:**

Cut off the stalks from the mushrooms and cut to bite-size pieces. Heat oil in a frying pan and fry the mushrooms at high heat for about 5 - 8 minutes. Set aside to let cool. When cool mix mushrooms with the sesame oil, hot pepper powder, mashed peeled garlic and ginger, scallions and salt. Can be served hot or cold.

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