vegetarian mushroom bulgogi lettuce wraps



cook time:	prep time:	featured product:
30	**20**	**butter, baby!**

vegetarian-friendly, lots of fresh lettuce, and asian flavors? we were hooked from the start.

these marinated mushrooms pack a ton of flavor and texture—even for the meat skeptics among us. mixed with with plenty of crunchy vegetables like radish, cucumber, bean sprouts and kimchi. now that's a wrap.

ingredients

8oz/3 cups Shiitake mushrooms, destemmed
¼ c chopped onion
3 cloves garlic, minced
2 Scallions, chopped
2 tablespoons honey
2 tablespoons soy sauce
2 tablespoons gochugaru
1 tablespoon minced ginger
1 teaspoon sesame oil
1 tsp sesame seeds
1 tablespoon vegetable oil

1 package **organic girl butter, baby!**

for serving:
radish
cucumber- matchsticks
scallion- sliced on a bias
bean sprouts
kimchi
2 cups cooked rice

directions

1. Mix onion, garlic, scallion, honey, soy sauce, gochugaru, ginger, sesame oil, and ½ tsp. salt in a medium bowl until well combined. Add mushrooms and marinate for 1 hour.

2. Heat oil in a large heavy skillet over medium-high and swirl to coat pan evenly. Add marinated mushrooms and spread evenly in skillet. Leave to sear for a few minutes, until bottom is lightly colored. Flip and cook until other side is lightly browned, 2–3 minutes. Reduce heat to medium and continue to cook, pressing to mushrooms cook through and marinate reduces. Move to plate and sprinkle with sesame seeds.

3. To assemble, place radish, cumber, scallions, bean sprouts, Organic Girl butter lettuce and kimchi on a platter. Dish rice, and mushroom bulgogi on butter lettuce with desired toppings.