

Sweet Soy Mushroom and Spinach Salad

Serves 6-8 as a side dish

600g cup mushrooms, sliced
olive oil cooking spray
2 green onions, thinly sliced
100g baby spinach leaves
1 tbs sesame seeds, toasted

Sweet soy dressing

1 tbs soy sauce
2 tbs mirin
1 tbs honey
1/4 cup extra light olive oil



1. **To make the dressing**, combine all the ingredients in a screw-top jar. Shake well to combine.
2. Preheat a greased barbecue plate on high heat. Place mushrooms in a large bowl and spray generously with oil, turning to coat. Spoon the mushrooms on the barbecue plate and cook, tossing occasionally, for 3-4 minutes until golden. Transfer to a large bowl.
3. Drizzle dressing over the warm mushrooms and gently toss to combine. Set aside for 20 minutes to cool.
4. Add the spinach leaves, green onions and sesame seeds to mushrooms. Season with salt and pepper. Toss to combine. Serve with barbecue sausages, chicken or fish.