## **Bulgogi BBQ Mushrooms**

serves 2 | prep & cook time 15mins

## **Ingredients**



• ¼ cup Korean matt oyster



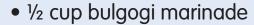
• ¼ cup Korean golden enoki



• ¼ cup Korean shimeji brown



• ¼ cup Korean shimeji white





• 1 Korean onion, sliced in steak rounds

## **Directions**

- 1. Toss mushrooms and onion in bulgogi marinade for 30mins.
- 2. Cook on a grill top pan until caramelised and enjoy with steamed brown rice.

