

# Recipe

## MARINATED SESAME MUSHROOMS



► ▸ Vegan, raw, gluten-free, refined sugar-free, nut-free

**Yield:** 3 cups

**Prep Time:** 5 min

**Total Time:** 5 min

### INGREDIENTS

3 cups (225g) white or button mushrooms, sliced  
1 Tbsp (15mL) soy sauce (substitute with tamari if gluten-free, and nama shoyu if raw)  
1 Tbsp (15mL) balsamic vinegar  
1/2 Tbsp (7.5g) onion powder  
1 tsp (5mL) sesame oil  
1 Tbsp (15g) sesame seeds (optional)  
1 cup (50g) cilantro, roughly chopped (optional)  
3 small, raw radishes, sliced (optional)

### DIRECTIONS

Add all ingredients to a bowl and mix until well combined. Serve on a bed of cilantro, sprinkle with sesame seeds, and top with sliced radishes, or enjoy it plain.

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