

10 TOP OYSTER MUSHROOM RECIPES





The choices for what to cook with mushrooms have really exploded in the past several years, but sorting through them can be time consuming.

So we did it for you!

This booklet has 10 amazing Oyster Mushroom Recipes for you to check out.

1

Goats Cheese & Oyster Frittata

Fresh and zesty Wild Mushroom and Goat Cheese Frittata.
A marvellous meal any time of day!



www.aspicyperspective.com/wild-mushroom-and-goat-cheese-frittata/

2 Malaysian-spiced Noodles with Tofu

Aromatic, rich and spicy – proof, if you ever needed it, that vegan food is anything but bland.

This vegan noodle soup with crispy tofu is full of flavour.



https://www.bbc.com/food/recipes/malaysianspicednoodl_88721

3

Oyster Mushroom Steak

The best steak you'll ever have may just be a mushroom. But not just any mushroom: An oversized cluster of the oyster variety that crisps up in the pan, developing a deep brown crust and undeniable meatiness that just might have you convinced, if only for a moment, that you're eating a hunk of meat instead of a mycological miracle.



<https://www.foodrepublic.com/recipes/crispy-bottomed-oyster-mushroom-steaks-with-chimichurri-sauce-recipe/>

4

Roasted Mushroom Salad

With lots of playful textures, like meaty roast mushrooms, crisp croutons, and caramelized shallots, and bitter, lemony, and nutty flavours, this salad is a big bowl of late winter comfort.



<https://brooklynsupper.com/frisee-salad-with-roasted-mushrooms/>

5 Pulled Oyster Mushroom Bao Burger

If you're looking to seriously step up your burger game, these Asian fusion burgers are definitely worth your time.

Steamed bao buns are stuffed with oyster mushrooms marinated in an umami sauce and paired with steamed kale and caramelized onions.



[Vegan, Gluten Free]

<https://www.onegreenplanet.org/vegan-recipe/pulled-oyster-mushroom-bao-burger/>

6

Mushroom Tart

An amazing and simple mushroom tart from the fabulous food journalist and author of EAT YOUR VEGETABLES, Joe

Yonan!



<http://www.sweetpaulmag.com/food/my-happy-dish-mushroom-tart-from-joe-yonan>

7

Mushroom Doner Kebab

A meat-free mushroom 'doner' kebab packed with two types of sauces, pickles and veg.

A mighty delicious vegetarian dish.



https://www.bbc.com/food/recipes/mushroom_doner_22676

8 Pheasant Breast with Oyster Mushrooms

James Golding is head chef at the Pig restaurant in The New Forest and this is where James created this pheasant recipe.

He uses GroCycle mushrooms in this recipe!



<https://www.gozney.com/uk/kitchen/james-goldings-pheasant-breast-with-oyster-mushrooms/>

9

Grilled Mushroom Risotto

“The inspiration for this recipe came when I was in Japan and saw mushrooms being cooked completely dry on a barbecue or griddle pan. “

Jamie Oliver



<https://www.jamieoliver.com/recipes/rice-recipes/grilled-mushroom-risotto/>

10

Penne with Mushrooms

This is what we call “stir-fry pasta”, in the sense that it is quick to make and best cooked in a wok, where the pan-fried vegetables and herbs bring the whole dish to life.



<https://www.lovefood.com/recipes/60035/penne-with-oyster-mushrooms-recipe>



There you go: 10 great recipes for you to try. And if you still want more check out this amazing meal planning tool:

<https://www.justaddmushrooms.com/>

Want to take this a step further and grow your own mushrooms so you can cook with the best, freshest mushrooms possible?

Join this FREE VIDEO WORKSHOP:

www.grocyclecourses.com/workshop

www.GroCycleCourses.com