



Soy mushroom and chicken salad

Preparation: 20 minutes (+ 30 minutes chilling time)

Serves: 4-6

400g button mushrooms, thinly sliced
7 green onions, finely sliced
1 barbecued chicken, flesh shredded (discard skin & bones)
1/3 cup light soy sauce
1/4 cup mirin
1/4 cup extra virgin olive oil
ground black pepper, to taste
2 tsp caster sugar
2 large Lebanese cucumbers
crusty bread, to serve

1. Place mushrooms, green onions and chicken into a large mixing bowl and toss well to combine.
2. Combine soy sauce, mirin, oil, pepper and caster sugar into a screw-top jar. Shake until well combined. Pour dressing over mushroom mixture and gently toss to combine. Cover with plastic wrap and refrigerate for 30 minutes (or until ready to serve).
3. Finely slice cucumbers lengthways using a vegetable peeler and toss through mushroom mixture. Serve salad with crusty bread.