



terriyaki mushrooms with steak

Preparation: 15 minutes + 20 minutes marinating time

Cooking: 12 minutes

Serves: 4

600g cup mushrooms, sliced
1/3 cup thick terriyaki marinade
2 tbs sweet chilli sauce
2 garlic cloves, crushed
1 tbs brown sugar
2 tbs olive oil
salt & ground black pepper
4 sirloin steaks, char-grilled to serve

1. Place the mushrooms into a large bowl. Combine the terriyaki marinade, sweet chilli sauce, garlic and brown sugar in a jug. Pour over the mushrooms and toss well to combine. Cover and allow to stand for 20 minutes, if time permits.
2. Heat a barbecue plate on medium-high. Add oil and mushrooms, cook, tossing often, for 3-5 minutes or until mushrooms are golden and just tender.
3. Season with salt and pepper and serve over char-grilled steak, with crispy roast chat potatoes if desired.