

# Hot Mushroom Salad

Recipe By *Temí Philip*



Cooking and Prep:  20  
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Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Purim

Diet: Sugar Free

Source: Family Table by  
Mishpacha Magazine

## Ingredients (13)

### Salad Ingredients

- 4 tablespoons **Bartenura Olive Oil**
- 3 chicken cutlets, cut into strips
- 1 basket small Portobello mushrooms
- 1 basket small champignon mushrooms
- 1 basket oyster mushrooms, cut into strips

- 4-5 shiitake mushrooms, sliced
  - handful cherry tomatoes, whole or halved
  - 4-5 cloves garlic, crushed or 4-5 cubes **Gefen Frozen Garlic**
  - 5 tablespoons **Gefen Soy Sauce**
  - salt, to taste
  - pepper, to taste
  - 3 tablespoons chives, chopped finely
  - 2 tablespoons parsley, finely chopped
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## Start Cooking

### Prepare the Salad

1. In a wok or large frying pan, heat half the oil. Stir-fry the chicken strips until they are white. Remove and set aside.
2. Pour the remaining oil into the wok. Add all the mushrooms. Stir-fry slightly, for about four minutes.
3. Add tomatoes and garlic and stir-fry an additional two minutes.
4. Return chicken strips to the wok. Season with soy sauce, salt, and pepper. Stir and remove from flame.
5. Add the chives and parsley. Taste and adjust seasoning as needed.

### Credits

Photography: Daniel Lailah

Styling: Amit Farber