Black Pearl Oyster Mushrooms

servings: 8

ingredients
1 pound Black Pearl Oyster Mushrooms
1 tablespoon soy sauce
1 teaspoon sesame oil
3 tablespoons black and white sesame seeds
3 tablespoons chopped cilantro
zest of 1 lime

method
Heat a large saute pan and add mushrooms and ¼ cup of water. Bring to a simmer and cover for about 10 minutes or until tender. Continue to add water as needed.
Once cooked to desired tenderness, drain water and add soy sauce and sesame oil and cook an additional 2 minutes.
Remove from heat and garnish with cilantro, lime zest and sesame seeds.

note: Black Pearl Mushrooms have a robust, dense + meaty, rich flavor. They can be used in chilis or soups or sautéed.