

# Thai Rice Noodle Salad with Vegan Chick'n

## Ingredients

- 6 king oyster mushrooms
- Olive oil, for cooking
- 1/3 cup + 2 tsp. soy sauce (divided)
- 2 tsp. garlic chili sauce
- 1 tbsp. nutritional yeast
- 8 oz. rice noodles
- 3 large scallions
- ½ cup roasted peanuts
- 25 mint leaves
- Bunch of cilantro (about 1 ounce)
- 1 large carrot
- 1 red bell pepper
- 1-2 serrano peppers
- ½ inch piece of ginger
- 3 cloves of garlic
- 1 ½ cups bean sprouts
- 1 tbsp. dulse flakes
- 2 limes
- 1 tsp. sesame oil
- 1 tbsp. brown sugar

## Steps

1. Chop off the tops of the king oyster mushrooms and reserve for a different use. Remove the bottom with any dirt, and discard. Use a fork to shred down the length of the stem, until it has a shredded chicken appearance. Repeat with all the mushrooms. Heat a skillet with a little bit of olive oil, and add the shredded mushrooms. Add the garlic chili sauce, nutritional yeast, and 2 tsp. soy sauce and sauté for 5 minutes or so, until the mushrooms are soft and well cooked. Set aside.
2. Make the rice noodles according to the directions on the box. Once cooked, shock in cold water, drain, and add to a large mixing bowl along with the king oyster mushrooms.
3. Chop the scallions, mint, cilantro, and peanuts into small pieces and add to the mixing bowl. Chop the carrot and bell pepper into thin strips and add to the bowl as well (I used a spiralizer for my carrot). Seed the serrano pepper(s) and mince finely, along with the garlic and ginger. Add the bean sprouts to the mixing bowl too.



4. In a small jar, combine the dulce, sesame oil, sugar, remaining soy sauce, and juice of the two limes. Mix well and pour into the mixing bowl. Toss all of the ingredients, and serve immediately or chill for later use.