

Crispy Black Pearl Oyster Mushroom Croutons

Ingredients

- 1/3 lb. black pearl oyster mushrooms
- 2 tbsp. vegan butter
- 1 tbsp. vegan parmesan, grated
- ½ tsp. herbs de province, or other dried herbs (optional)
- Salt and pepper, to taste

Steps

1. Clean your mushrooms if needed, and then slice them in ¼-½ inch slices down the length, so you get the stem and cap in each slice.
2. Melt the vegan butter in a large skillet, and once hot place the mushrooms in a single layer in the hot pan on medium-high heat. Depending on the amount of mushrooms and size of your pan, you may need to separate them into batches. Sprinkle the black pearl oyster mushrooms with salt and pepper, and then leave don't touch them for a few minutes. Check the bottoms of the mushrooms, and once they've become browned and crispy flip to cook the other side.
3. Sprinkle with herbs if using, and then the vegan parmesan- it's okay if some of it misses the mushrooms and hits the hot pan, the crispy parm is also delicious! Once the second side is browned (this will be quicker than the first side), remove from the heat. Serve on salads or soup, eat on their own, or with just about any other meal for some added crisp.

