

Crispy Oyster Mushroom Sliders

Servings: 6

Serving Size: 1 slider

Ingredients:

- 5 cups canola oil or vegetable oil
- 3/4 cups all-purpose flour
- 2 tbsp BBQ seasoning
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1 cup panko breadcrumbs
- 6 oyster mushroom clusters
- 6 mini brioche buns or bread rolls
- 1/4 cup sir kensington's chili lime crema everything sauce or dressing of choice
- 6 oz. pre-packaged broccoli slaw w/ cole slaw dressing (it should be included in the kit you purchase)*
- 1 small tomato, sliced (optional)

Instructions:

- 1] Heat oil in a deep pot until the thermometer registers between 350-375F.
- 2] In a bowl, toss broccoli slaw and broccoli slaw dressing together and set aside.
- 3] In a second bowl, whisk together all-purpose flour, BBQ seasoning, salt, and ground black pepper. Add water into the dry mixture and mix to create the batter. Add additional tablespoons of water if necessary to create desired batter consistency.
- 4] Dip oyster mushroom clusters into batter, turning it to completely coat. Then, coat each cluster completely in panko crumbs.
- 5] Gently drop each oyster mushroom cluster into the hot oil. Make sure not to crowd the pot, cook 3 clusters at a time.
- 6] Cook the oyster mushroom clusters for 5 minutes or until golden brown. Drain clusters on paper towels. Repeat with remaining oyster mushroom clusters.
- 7] Spread the chili lime crema everything sauce on one side of the buns. Top with tomato slice (optional), broccoli slaw, and oyster mushroom slider. Serve warm.

Meal Components: 2 oz Grain, 1 oz Meat/Meat Alternative

*broccoli slaw can be made from scratch if desired, make sure to pair it w/ regular cole slaw dressing