

# SYMPHONIC SPICY 'TUNA' CRISPY RICE



SERVINGS: 1

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

## INGREDIENTS

- 1 Cup Rice
- Rice Vinegar
- 1 box of King Oyster  
Mushrooms
- Sriracha
- Ponzu
- Hot Sesame Oil
- Vegan Mayo
- Soy Sauce
- Olive Oil
- Microgreens  
(optional)

## DIRECTIONS

1. Cook Rice
2. Mold Rice into cubes and set in fridge to harden
3. Fully clean mushrooms
4. Toast Mushrooms
5. Finely chop the mushrooms and mix them with sriracha, ponzu, hot sesame oil, mayo, soy sauce, and hot Asian sauce of your choice (I prefer Buldak sauce from any brand)
6. Add enough olive oil to cover your pan with about 1/4 inch depth
7. Fry all sides of the hardened rice until golden brown
8. Place marinated mushrooms on top
9. Garnish with microgreens