

# Vietnamese-Style Roasted Shiitake Mushrooms

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 30 minutes

## Step 1: Preparing Your Mise en Place

- 1 to 1 1/4 lb shiitake mushrooms, stems removed\*
  - 1 clove garlic, minced
  - 1 tbsp minced shallot
  - 1 Thai bird's eye chile, or 1/2 jalapeño, minced
  - 2 to 3 tbsp fresh lime juice, approx. 1 lime
  - 1 tbsp Fish-Less Fish Sauce
  - 1 tsp soy sauce
  - 1 tsp sweetener, such as palm or brown sugar
  - 1/4 tsp white pepper
  - 1 tbsp sesame oil\*
- To start, first, remove the stems from the shiitake mushrooms and save for another use — like making Mushroom Stock.
- Next, in a large bowl, combine together the remaining ingredients. Note: For this recipe we used this [Fermented Fish-Less Fish Sauce](#) recipe. Alternatively, you could also use this [Fish-Less Fish Sauce](#)
- Note: For a no-oil option, omit the sesame oil and add a tbsp of water instead.
- Whisk the ingredients together and then add the mushrooms. Massage the marinade into the mushrooms and then set aside to marinate.
- Allow the mushrooms to marinate for 15 to 30 minutes — tossing once or twice to ensure all of the mushrooms are evenly coated in the sauce.

## Step 2: Roasting the Mushrooms

To roast the mushrooms, preheat the oven to 450°F (230°C).

When ready, place the mushrooms onto a parchment-lined baking sheet and roast for 10 to 15 minutes, or until all of the excess liquid evaporated from the mushrooms and they begin to look a bit charred in spots. If needed, toss once or twice during roasting.

Serve as a side, or use as part of a filling or stuffing. For example, these mushrooms add great flavor to these [Edamame & Shiitake Gyozas](#). These mushrooms also go extremely well with this [Vietnamese Grilled Tofu](#).