

SFG  
RECIPE

# Oyster Mushroom Burger



Hearty, smoky, and totally plant-based. This pulled oyster mushroom burger is sticky with BBQ sauce, balanced by cool Green Vie Sour Cream, and packed into a soft bun with a sprinkle of herbs and sesame.

#### Ingredients:

- 100g oyster mushrooms, pulled into strings
- 1 tbsp oil
- Salt and black pepper, to taste
- 2 tbsp BBQ sauce
- 1 tbsp Green Vie Sour Cream
- 1 burger bun
- Sesame seeds, for garnish
- Fresh parsley
- Pinch of chilli powder

#### Method:

- Heat oil in a pan and cook the mushrooms until golden brown.
- Season with salt and pepper, then stir in BBQ sauce and remove from heat.
- Assemble your burger: spoon in the mushrooms, add Green Vie Sour Cream, and garnish with parsley, sesame seeds, and a pinch of chilli powder.

#### Serving Suggestion:

Serve with sweet potato fries or slaw on the side.