



## Shitake Mushroom SooFoo™

A delicious meal with a slight an Asian twist on SooFoo.

10 min prep | 40 min total

Serves 3-4

### Ingredients:

- 1 tablespoon sesame oil, for frying
- 6 shiitake mushrooms, stemmed and sliced
- 1 cup SooFoo
- 2 tablespoons soy sauce
- 1 cup chicken broth
- 1 cup mushroom broth
- 1 tablespoon sesame oil
- 1/4 cup scallions, sliced

### Instructions:

1. Preheat oven to 350 degrees F.
2. In a large cast iron pan add 1 tablespoon oil over medium heat.
3. Add all the remaining ingredients and combine. Cover with a lid and place in oven for 30 minutes.
4. Fluff SooFoo when ready to serve
6. Salt and pepper to taste