

# Warm Shiitake Slaw

written by The Recipe Exchange | June 13, 2015

## **Ingredients**

3 tablespoons vegetable oil  
1/2 pound shiitake mushrooms, stemmed and thinly sliced  
3 to 4 cloves garlic, finely chopped  
3/4 pound savoy or napa cabbage, shredded  
3 tablespoons tamari sauce  
Freshly ground black pepper  
1 lime, juiced  
Toasted sesame seeds, for garnish (sold already toasted in large shaker jars on Asian foods aisle)

## **Directions**

Heat the oil in large skillet over high heat. Add the mushrooms and stir-fry 1 minute. Add the garlic and cabbage and stir-fry for 2 to 3 minutes more. Stir in the soy sauce, black pepper, lime juice and the toasted sesame seeds. Transfer to a serving bowl and serve.