 **The Woodlands at Phillips**

**Thai Roasted Oyster mushroom wrap**

**WRAPS**

2lb. Oyster mushrooms

1 tsp soy sauce

2 tsp chili-garlic paste

1 Tbsp rice wine vinegar

1 tsp sugar

1 Tbsp avocado oil

2 mangos

1 seedless cucumber

1 small head Napa cabbage

4 10” flour tortillas

Peanut sauce

**PEANUT SAUCE**

2 cups peanuts

1 Tbsp soy sauce

5 cloves garlic

1 Tbsp sugar

2 Tbsp chili-garlic sauce

1 Tbsp orange juice

1 Tbsp fresh cilantro chopped

1 cup avocado oil

1. For the sauce in Cuisinart pulse peanuts, sugar and garlic until coarsely chopped
2. Add remaining ingredients and pulse until blended but still chunky
3. Toss mushrooms with soy sauce, 1 tsp chili-garlic paste and avocado oil
4. Grill mushrooms on high heat until slightly charred and soft and set aside
5. Thinly slice cabbage and toss with vinegar, remaining chili-garlic paste and sugar
6. Julienne cucumbers
7. Dice mangos
8. On a tortilla place 2 Tbsp cabbage, julienne cucumber, mango, mushrooms and top with peanut sauce.
9. Roll and slice