

# Fried Oyster Mushroom Sandwich

SERVINGS  
4

PREP TIME  
10 MIN

COOK TIME  
10 MIN

TOTAL TIME  
20 MIN

*This vegan "chicken" sandwich is an indulgent twist with crispy fried oyster mushrooms on a toasted bun, drizzled with spicy sauce & pickles. Every bite brings a delicious crunch.*



**ORGANIZING**  
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## Ingredients

## Directions

<p>1</p> <ul style="list-style-type: none"> <li>•6-8 oz Oyster Mushrooms</li> </ul>	<ul style="list-style-type: none"> <li>■ Gently clean mushrooms with a damp paper towel &amp; remove bottom stem.</li> <li>■ Pull apart 2-3 mushroom sections together and set aside.</li> </ul>
<p>2</p> <ul style="list-style-type: none"> <li>•1½ C All Purpose Flour</li> <li>•2 tsp Paprika</li> <li>•2 tsp Garlic Powder</li> <li>•1 tsp Onion Powder</li> <li>•1 tsp Poultry Seasoning (V)</li> <li>•1 tsp Salt</li> <li>•½ tsp Pepper</li> </ul>	<p><b>PREPARE DRY BATTER</b></p> <ul style="list-style-type: none"> <li>■ Add all spices to flour and mix well.</li> <li>■ Fill a flat pan with ¾ of the flour mixture.</li> </ul>
<p>3</p> <ul style="list-style-type: none"> <li>•¾ C Almond Milk (or Favorite Non-Dairy Milk)</li> </ul>	<p><b>PREPARE WET BATTER</b></p> <ul style="list-style-type: none"> <li>■ To remaining flour mixture, add non-dairy milk and mix until smooth.</li> </ul>
<p>4</p>	<ul style="list-style-type: none"> <li>■ Dredge mushrooms one by one into wet batter then dry batter, being sure to cover all layers.</li> </ul>
<p>5</p> <ul style="list-style-type: none"> <li>•Canola Oil (or other high heat oil)</li> </ul>	<p><b>COOK MUSHROOMS</b></p> <ul style="list-style-type: none"> <li>■ Heat oil over high heat and carefully add mushrooms. Don't overcrowd.</li> <li>■ Cook a few minutes (approximately 2-3) on each side until golden brown.</li> <li>■ Remove from pan and place onto rack. NOTE: place first on paper towel to remove excess oil, if desired.</li> </ul>
<p>6</p> <ul style="list-style-type: none"> <li>•4 Sandwich Buns</li> <li>•1 tbsp Vegan Butter</li> </ul>	<p><b>PREPARE TOASTED BUN</b></p> <ul style="list-style-type: none"> <li>■ Spread vegan butter onto bun and toast in oven or air fryer until golden.</li> </ul>
<p>7</p> <ul style="list-style-type: none"> <li>•Vegan Mayo</li> <li>•Franks Red Hot (or preferred Buffalo Sauce)</li> </ul>	<p><b>PREPARE SPICY SAUCE</b></p> <ul style="list-style-type: none"> <li>■ Combine preferred amounts of mayo &amp; hot sauce, set aside.</li> </ul>
<p><b>OPTIONAL</b></p> <ul style="list-style-type: none"> <li>•Hamburger Pickles</li> </ul>	<p><b>ASSEMBLE SANDWICH</b></p> <ul style="list-style-type: none"> <li>■ Spread preferred amount of spicy sauce on toasted bun, add mushrooms and top with optional pickles.</li> </ul>