**The Woodlands at Phillips**

Royal Trumpet Mushroom Soba Salad

**Ingredients**

1/2 lb. Royal Trumpet Mushrooms

8 oz. soba noodles

1 Tbsp. chopped chives

2 Tbsp. minced fresh parsley

1 Tbsp. sesame oil

1 Tbsp. grilling oil

2 tsp seasoned rice vinegar

Optional- 1/2 red bell pepper chopped or sliced thin

**Directions**

Fire up the grill, if gas med-hi heat will do

Slice mushrooms in half length-wise

Brush with oil and grill about 3 minutes each side.

Remove from grill to a plate for cooling

Boil water and cook per directions on soba package

Drain and rinse noodles in cold water

Cut mushrooms into bite sized pieces

Mix all ingredients in large mixing bowl

Season with salt and pepper to taste, soy sauce, or Tamari can be used instead of salt

Serves four as a side dish or two as a lunch salad