

PICKLER & BEN

Braised Shitake Mushrooms with Tofu, Thai Basil, and Chiles



This flavorful and fast (for a slow-cooker meal) comes from Chef Hugh Acheson's cookbook, *The Chef and the Slow Cooker*. Make it for meatless Monday, or any old day, and thank us later. To press the tofu, arrange tofu in a single layer in a colander, then top with a plate and a heavy can to release water.

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Serves 4 to 6

Ingredients

4 cups water
2 tablespoons red miso paste
1/4 cup rice vinegar

3 shallots, peeled and sliced into thin rings
2 tablespoons minced fresh ginger
1/2 teaspoon kosher salt
2 pounds fresh shiitake mushrooms, stems removed (caps left whole)
3 Thai (bird's-eye) chiles, seeded and sliced into thin rings
1 small red bell pepper, seeded and thinly sliced
1 small yellow bell pepper, seeded and thinly sliced
1/2 pound firm tofu, cut into 1/2-inch-thick planks, seasoned with pinch of salt and pressed
1/4 cup freshly torn Thai basil leaves
Cooked rice, for serving

Directions

1. Preheat a 4-quart slow cooker on the high setting for at least 15 minutes.
2. Add water, miso, vinegar, shallots, ginger, and salt, and whisk well to fully dissolve the miso. Add the mushrooms and Thai chiles. Cover and cook 1 hour.
3. Add the red bell peppers, yellow bell peppers, and tofu. Cover and cook 1 hour. Stir in the basil. Serve with rice.

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