

# Vegan Oyster Rolls

## Ingredients

- 1 lb. oyster mushrooms, roughly chopped
- 2 tablespoons [olive oil](#)
- 2 teaspoons [Old Bay Seasoning](#), divided
- 1 teaspoon [celery salt](#), divided
- 2 stalks celery, finely diced
- 1 teaspoons each [salt](#) and [pepper](#)
- ½ cup [vegan mayonnaise](#) (Try my [homemade](#) version too)
- 2 tablespoons freshly squeezed lemon juice
- ½ red onion, finely diced
- ¼ cup fresh dill, finely chopped
- ¼ cup fresh parsley, finely chopped, plus 2 drops Parsley Essential Oil (optional)
- 2 tablespoons capers, chopped
- 1 teaspoon [mustard powder](#)
- 4 Brioche, hoagie, hamburger, or hot dog buns, [gluten free and vegan](#), if desired
- Vegan butter, for griddling bread
- Arugula



## Instructions

1. Preheat your oven to 400° Fahrenheit and line a large baking sheet with parchment paper.
2. Place oyster mushrooms on the parchment paper and top with the olive oil, Old Bay Seasoning, ½ teaspoon of celery salt, celery, salt and pepper and toss until coated thoroughly. Bake for 10-15 minutes, until browned in places.
3. Next prepare the oyster salad. Remove mushrooms from the oven and cool for 10 minutes. Once slightly cooled, transfer to a large bowl. Add the remaining Old Bay and celery salt, mayo, lemon juice, red onion, dill, parsley, capers and mustard powder and stir until fully incorporated.
4. Cut the bread in half and coat in vegan butter. Place the cut side of the bread down on a cast iron skillet or griddle over medium-high heat and brown.
5. Assemble the Vegan Oyster Rolls by placing a bed of arugula on each roll, top with oyster salad and finish with more arugula. Serve with lemon wedges and Perfectly Crispy Fries with Garlic Sauce.

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