



Plant Forward + Globally Inspired = Mushrooms

Mushroom Council and Culinary Institute of America Launch “Mushrooms in the Plant-Forward Kitchen” Video Series

August 3, 2023 --- Looking for a new series to binge? Think mushrooms. The Mushroom Council® and The Culinary Institute of America recently launched “[Mushrooms in the Plant-Forward Kitchen](#),” an educational video series spotlighting to chefs the many ways to incorporate mushrooms into globally-inspired, plant-forward cooking.

“In a Venn diagram of plant-forward recipes and globally inspired flavors, mushrooms will always be in the middle as they are the ideal central ingredient for both trends thanks to their meaty texture, savory flavor, nutritional profile and versatility,” said Pam Smith, RDN, foodservice consultant for the Mushroom Council. “Whether it’s swapping meat with mushrooms entirely for a plant-based meal or blending meat with mushrooms for a creative, umami-bursting dish, utilizing mushrooms in plant-forward, global cooking is a strategy that every chef can master, and we developed this series to showcase how simple this can be.”

This video education series aims to inform chefs about the many ways to incorporate mushrooms into global, plant-forward cooking. This 13-part series demonstrates 12 creative and popular global recipes that offer a powerful solution for chefs and a path to guest satisfaction. Some key recipes highlighted in the series include Korean mushroom bibimbap, Mexican street food inspired mushrooms al pastor, Japanese mushroom katsu, and spicy Indian mushroom and lamb meatballs. Each also includes downloadable and printable recipes for chefs and menu developers. The campaign has reached audiences more than 100,000 times across digital media platforms since launching in April 2023.

This educational program is also a part of The Culinary Institute of America’s Plant-Forward Kitchen Training and Certification program, an online training course that educates chefs about plant-forward, sustainable cooking techniques. Through culinary expertise and creativity, the Plant-Forward Kitchen is on a mission to bring craveable plant-based meals to even the most dedicated carnivores.

Share these free [videos and recipes](#) with your foodservice customers to inspire them to utilize mushrooms in the kitchen in new ways.

About the Mushroom Council:

The Mushroom Council is composed of fresh market producers and importers who average more than 500,000 pounds of mushrooms produced or imported annually. The mushroom program is authorized by the Mushroom Promotion, Research and Consumer Information Act of 1990 and is administered by the Mushroom Council under the supervision of the Agricultural Marketing Service. Research and promotion programs help to expand, maintain and develop markets for individual agricultural commodities in the United States and abroad. These industry self-help programs are requested and funded by the industry groups that they serve. For more information, visit mushroomcouncil.com.