



## ***SWEET CHILLI & GINGER MUSHROOMS***

*preparation: 12 minutes; cooking: 8 minutes; Serves: 4*

2 tbs peanut oil 2 tbs freshly grated ginger

400g button mushrooms, trimmed 200g shiitake mushrooms, trimmed & quartered

1/3 cup sweet chilli sauce 8 green onions, thinly sliced

steamed jasmine rice, to serve

1. Heat a wok over high heat. Add oil and heat until hot. Add ginger and stir-fry for 30seconds or until aromatic.
2. Add button mushrooms to wok and stir-fry for 1 minute. Add shiitake mushrooms and stir fry for 1 minute or until well coated with oil mixture.
3. Add sweet chilli sauce and stir-fry for 2 minutes or until mushrooms are just tender.
4. Remove from heat and add green onions. Toss well to combine. Serve immediately with steamed jasmine rice.

*Note: the mushrooms may also be served with grilled lamb, beef or chicken, if desired.*