



Teriyaki & ginger mushrooms

Serves 4 as a side dish; Ready in 20 minutes

2 tbs peanut or canola oil
3 green onions, trimmed and sliced diagonally
2 garlic cloves, crushed
1 tsp finely chopped fresh ginger
600g small cup mushrooms, halved
1/3 cup honey & soy teriyaki sauce*
extra thinly sliced green onions, to serve

1. Heat a wok over high heat until hot. Add oil and heat until hot.
2. Add green onions and garlic and stir-fry for 1 minute. Add ginger and stir-fry for 30 seconds.
3. Add mushrooms and stir-fry for 1-2 minutes until mushrooms begin to soften.
4. Add teriyaki sauce and stir-fry for 2 minutes or until mushrooms are glossy and just tender. Top with sliced green onions. Serve as a side dish with barbecue lamb, chicken or sausages.