

RECIPE

Stir-Fried Oyster Mushrooms



Prepping time **15 minutes**

Cooking time **20 minutes**

Serves **4 as a side**

Diet **vegan**

Ingredients

Mushrooms and Veggies

- 6 large oyster mushrooms
- ½ cup oil
- 1 inch ginger, minced
- 1 green pepper, chopped into 1 inch pieces
- 2 red chilis, sliced

Sauce

- ½ tsp white pepper
- ½ tsp black pepper
- 1 tbsp brown sugar
- 1 tbsp oyster sauce
- 2 tbsp cooking wine
- ½ tsp msg (optional)

Preparation

1. Chop oyster mushrooms into 1.5cm thick disks then make a checkered pattern on the surface
2. In a flat pan, heat oil over medium heat and fry mushrooms on both sides until golden brown then put aside
3. Mix all sauce ingredients together in a small bowl
4. Heat oil and fry ginger for 30 seconds in a large pan.
5. Add sauce, mushrooms, peppers, and chilis. Cover for 5 minutes stirring occasionally until green peppers are softened