



Mushrooms Medley Shitake, King Trumpet, Beech

NIBBLEDISH CONTRIBUTOR

Ingredients

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- 2 stems of celery, washed and cut into small pieces
- 1 carrot, washed and cut into small pieces or into very thin shreds
- 1-2 sliced red chili, cleaned with seeds removed
- Fresh mushrooms fresh (I use king trumpet, shitake, honshimeiji), cleaned and cut close to size/shape of the vegetables
- 1-2 garlic gloves, sliced thinly
- some ground pork ~ *option* (**Note:** If you are vegetarian, you can omit this)
- some white pepper

Seasoning:

- 2 tsp soy sauce
- 1 tbsp oyster sauce (**Note:** If vegetarian, opt for vegetarian alternative)
- water/stock, adjust accordingly

Instructions

1. In a lightly oiled pan, fry the garlic till fragrant, then add celery, carrots and red chili, followed by mushrooms and meat
2. Fry and mix well in the pan (~3-5mins) then add water and seasoning. Allow it to simmer till vegetables and mushrooms are tender and cooked, mixing well in the process
3. Finally, just a dash of white pepper to enhance the aroma