



Prawn, garlic shoot and shiitake mushroom stir-fry

NIBBLEDISH CONTRIBUTOR

Ingredients

1 bunch of garlic shoots
1/4 kilo of prawns/shrimp
8 dried shiitake mushrooms
12 cup mushrooms
2 carrots
1 tsp minced garlic
1 tsp ginger strips
coriander
chilli

1 + 2 tbsp peanut oil

Marinade

1/4 cup Chinese wine
1 tsp ginger strips
1 tsp minced garlic
1 tbsp sesame oil
3 tablespoons soy sauce
1 tsp salt
1 tsp sugar

Instructions

Soak dried shiitake mushrooms in a bowl of hot water for 30 min.

Mix marinade ingredients in a bowl and add prawns/shrimp. Leave for 30 min.

Julienne the carrots into 2-inch matchsticks.

Rinse garlic shoots and slice into 2-inch lengths.

Chop cup mushrooms into thick slices.

Drain shiitake mushrooms. Remove stalks and slice into thick strips.

Heat 1 tbsp peanut oil in a wok on high flame till smoking.

Remove prawns from marinade and stir-fry for 3 min or until they curl up. Remove prawns and set aside.

Add remaining marinade to wok and reduce for a minute. Set reduced marinade aside.

Heat 2 tbsp peanut oil in wok on high flame till smoking.

Add ginger strips and garlic and fry briefly.

Add carrots and cup mushrooms, stir-fry for 2 min.

Add sliced shiitake mushrooms and reduced marinade and stir-fry for 1 min.

Add garlic shoots and cooked prawns and stir fry for 1 min.

Dish up, garnish with coriander and sliced red chilli and serve with jasmine rice.

Serves 4.
