



Snow-pea-pers

NIBBLEDISH CONTRIBUTOR

Ingredients

- snow peas, washed, and trim off tips at both ends of the pod pea - green and red peppers, washed and sliced in strips - shitake mushrooms, wiped with damp kitchen towels, stalks removed, and cut caps into halves - 1 clove garlic, minced - oyster sauce, to taste

Instructions

1. Heat oil at medium in frying pan
2. Fry the minced garlic
3. Add the snow peas and fry lightly for 2 mins
4. Add in mushrooms and continue frying for 2-3 mins
5. Add oyster sauce, to taste. If mixture looks dry, add in some water
6. Finally, add in green and red peppers (added last since I do not want to overcook them; peppers can be taken raw anyway)
7. Fry lightly for another 2-3 mins; then ready to serve