

StirFried Mushrooms with Baby Corn

Jacob · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

Stirfried mushrooms with baby corn is a Thai vegetable side dish with plenty of Chinese influences Utilize whatever mushrooms are in season such as straw button het khone termite or shiitake mushrooms

Ingredients

- - 2 tablespoons cooking oil - 3 cloves garlic
- minced - 1 onion
- diced - 8 baby corn ears
- sliced - 1/2 pound fresh mushrooms
- sliced - 1 tablespoon fish sauce - 1 tablespoon light soy sauce - 1 tablespoon oyster sauce - 3 tablespoons water - 2 teaspoons cornstarch - 1 red chile pepper
- sliced - 1/4 cup chopped fresh cilantro

Instructions

1. Heat oil in a large skillet or wok over medium heat. Add garlic; cook and stir until browned
2. 5 to 7 minutes. Add onion and baby corn; cook until onion translucent
3. 5 to 7 minutes. Add mushrooms; cook until slightly softened
4. about 2 minutes. Stir in fish sauce
5. soy sauce
6. and oyster sauce until incorporated. Whisk water and cornstarch together in a small bowl until cornstarch dissolved; add to mushroom mixture. Cook and stir until thickened and glistening. Transfer to a serving dish. Garnish with chile pepper and cilantro to serve.