

Mushroom StirFry

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This mushroom stirfry features a medley of mushrooms shiitakes for meaty texture and earthy flavor and beech and enoki mushrooms for visual appeal and textural interest Who needs meat The recipe makes just enough sauce to coat the vegetables but feel free to double the sauce ingredients if youd like extra to serve over rice or noodles

Ingredients

- - 3 tablespoons low-sodium soy sauce - 2 tablespoons rice wine vinegar - 1 tablespoon sesame oil - 2 teaspoons honey - 2 teaspoons cornstarch - 1 teaspoon Sriracha sauce - 2 tablespoons peanut oil - 2 stalks celery
- thinly sliced diagonally - 1 medium onion
- cut into 1/2-inch wedges - ¾ pound shiitake mushrooms
- trimmed and cut into 1/4-inch slices - ¼ pound beech mushrooms
- trimmed - 6 green onions
- cut into 2-inch pieces
- whites and greens separated and divided - ¼ pound enoki mushrooms
- trimmed - 2 cloves garlic
- minced - 1 teaspoon freshly grated ginger

Instructions

1. Make the sauce: Whisk soy sauce
2. vinegar
3. sesame oil
4. honey
5. cornstarch
6. and Sriracha together in a small bowl. Make the stir-fry: Heat peanut oil in a large wok over high heat. Add celery and onion; cook
7. stirring constantly
8. for 3 to 4 minutes. Add shiitake and beech mushrooms
9. and white parts from green onions; cook
10. stirring constantly
11. for 3 to 4 minutes. Add enoki mushrooms
12. green parts from green onions
13. garlic
14. and ginger; stir-fry for 2 minutes. Move vegetables to one side of the wok. Whisk sauce ingredients to recombine
15. then pour into the empty section of the wok. Stir vegetables into the sauce and cook until thickened slightly
16. about 1 minute. Remove from the heat and serve immediately. Recipe Tip You can use vegetable oil instead of peanut oil. Editor's Note: Please note the difference in total time when following the magazine version of this recipe.