

MARLEY SPOON



Mixed Mushroom Stir-Fry

with Snow Peas and Egg Noodles



20-30min



2 Portions

With powerful antioxidants, vitamin D, immune-boosting properties and plenty of other health benefits, mushies are a must on your midweek menu. We've made them the star of this easy Chinese-style noodle stir-fry that's laced with a thick, salty-sweet sauce. It's a winner for vegetarians and meat-eaters alike!

What we send

- dried shiitake ¹⁷
- rice wine vinegar
- kecap manis ^{1,6,17}
- porcini powder
- cup mushrooms
- coriander, spring onion, bird's-eye chilli, garlic, ginger
- sesame oil ¹¹
- dry egg noodles ^{1,3}
- snow peas

What you'll require

- boiling water
- soy sauce ⁶
- vegetable oil

Utensils

- fine grater
- large saucepan
- plastic wrap

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

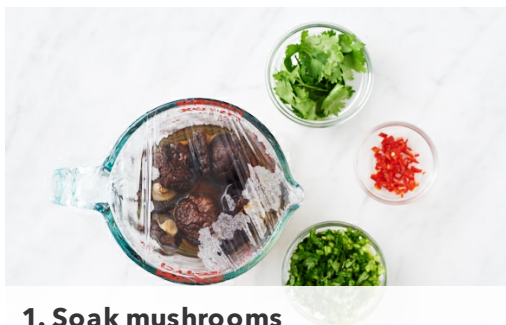
If less chilli heat is preferred, omit the chilli and serve it at the table, so those who like it can scatter it over their dish.

Allergens

Gluten (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 530kcal, Fat 20.4g, Carbs 66.5g, Proteins 15.7g



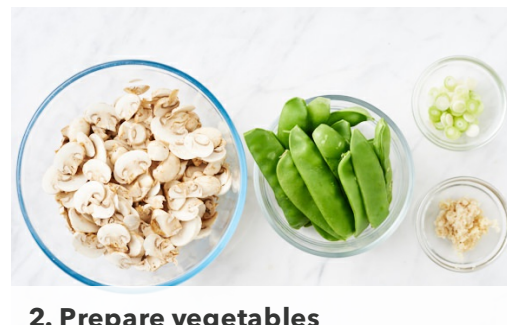
1. Soak mushrooms

Put the **shiitake mushrooms** in a heatproof jug and pour over **250ml (1 cup) boiling water**. Cover with plastic wrap or a plate and leave to soften for 15 mins. Meanwhile, finely chop the **chilli**, removing the seeds if less heat is desired. Finely chop the **coriander** leaves and stems.



4. Cook noodles

Cook **three quarters of the noodles** (the remainder won't be used in this dish) in the boiling water for 4 mins. Meanwhile, remove the softened **shiitake mushrooms** from the water, reserving the water. Discard the woody stems, then thinly slice the caps. Drain the noodles, then return to the pan and toss with **2 tsp sesame oil**.



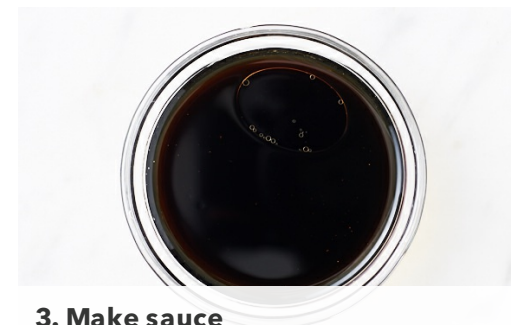
2. Prepare vegetables

Bring a medium saucepan of water to the boil for the noodles. Trim and thinly slice the **spring onion**. Crush or finely chop the **garlic**. Peel and finely grate the **ginger**. Trim the thick stalks of the **cup mushrooms** then thinly slice. Trim the stems from the **snow peas**, removing the strings from one side.



5. Cook stir-fry

Heat **1 tbs vegetable oil** and **remaining sesame oil** in a wok over high heat and stir-fry **1 1/2 tsp porcini powder** (the remaining powder won't be used in this dish), the **garlic, ginger, half the chilli** (see cooking tip) and **three quarters of the spring onion** for 1 min or until softened. Add **all the mushrooms** and stir-fry for 2-3 mins.



3. Make sauce

Combine the **rice wine vinegar, 1 1/2 tbs of the kecap manis** (the remaining kecap mains won't be used in this dish), **1 tsp sesame oil** and **2 tsp soy sauce** in a small bowl.



6. Get ready to serve

Add the **snow peas** and stir-fry for 1-2 mins until the mushrooms have softened and the juices are starting to release. Stir in the **sauce, reserved mushroom water** and **coriander** and stir-fry for 1 min. Add the **noodles** and toss to combine. Divide the **noodle stir-fry** among bowls and scatter over the **remaining spring onion** and **chilli** to serve.