

# MARLEY SPOON



## Mixed Mushroom Stir-Fry

with Snow Peas and Egg Noodles



20-30min



4 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

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

## What you'll require

- boiling water
- soy sauce <sup>6</sup>
- 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 605kcal, Fat 20.8g, Carbs 80.4g, Proteins 18.8g



### 1. Soak mushrooms

Put the **shiitake mushrooms** in a heatproof jug and pour over **500ml (2 cups) 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 the **noodles** 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 **1 tbs sesame oil**.



### 2. Prepare vegetables

Bring a large saucepan of water to the boil for the noodles. Trim and thinly slice the **spring onions**. 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 **2 tbs vegetable oil** and **remaining sesame oil** in a wok over high heat and stir-fry **3 tsp porcini powder** (the remaining porcini 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, kecap manis, 2 tsp sesame oil** and **1 tbs soy sauce** in a small bowl.



### 6. Get ready to serve

Add **snow peas** and stir-fry for 1-2 mins until the mushrooms have softened and juices are starting to release. Stir in the **sauce, 375ml (1½ cups) reserved mushroom water** and **coriander** and stir-fry for 1 min. Add **noodles** and toss to combine. Divide **noodle stir-fry** among bowls and scatter over the **remaining spring onion** and **chilli** to serve.