



fresh produce



• seafood



• gourmet



Stir-Fried Maitake with Snow Peas

Serves: 1

Ingredients

- 1 cup Maitake mushrooms, chopped
- ½ cup snow peas, deveined
- 1 garlic clove, chopped
- 1 tbsp soy sauce
- ½ tsp honey
- 1 tsp sesame oil
- 1 tbsp cooking oil

Preparation

1. Heat up cooking oil in a pan and quickly fry the garlic until fragrant.
2. Add the mushrooms and toss until they start to get tender.
3. Meanwhile whisk together the soy sauce, honey and sesame oil. Add this mixture to the mushrooms and stir to coat.
4. Toss in the snow peas and do a quick fry.
5. Best served hot with steamed rice.

