

Mushroom and cabbage stir fry with noodles - serves 4



Ingredients

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| <ul style="list-style-type: none">• 20g unsalted peanuts• 3 tbsp Vegetable oil• 200g mixed mushrooms, sliced• 4 salad onions, roughly chopped• 4 garlic cloves, roughly chopped• ¼ tsp chilli flakes• 1 Savoy Cabbage, core removed and leaves shredded | <ul style="list-style-type: none">• 2 tbsp reduced-salt soy sauce• 2 tsp Chinese rice vinegar• 2 tsp caster sugar• 3 nests (about 190g) dried fine egg noodles• 1 tsp sesame oil |
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Method

- Toast the peanuts in a dry frying pan until golden, then set aside. Heat 1 tbsp oil in a large wok over a high heat. Stir-fry the mushrooms for 4-5 minutes until golden, then tip on to a plate and set aside.
- Return the pan to the heat with the remaining 2 tbsp oil. Add the salad onions, garlic and chilli. Stir, then tip in the cabbage and stir-fry for 3-4 minutes until softened and lightly charred in places. Mix the soy, vinegar and sugar with 1 tbsp water and add to the pan. Combine, then toss in the mushrooms, stir-frying until hot. Take the pan off the heat and set aside. Meanwhile, prepare a saucepan of boiling water, ready for the noodles.
- Drop the noodles into the boiling water and simmer for 3 minutes. Drain, toss with the sesame oil and then add to the wok with the stir-fried vegetables. Scatter over the peanuts, to serve.

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