

# Spicy stir-fried mushrooms

## Ingredients

- 1 tbsp groundnut oil
- 2 tsp finely chopped garlic
- 2 tsp finely chopped ginger
- 1 tbsp finely chopped spring onion
- 450g/1lb small whole button mushrooms
- 2 tsp sweet chilli sauce or chilli bean sauce
- 1 tbsp Shaoxing rice wine or dry sherry
- 1 tsp salt
- ½ tsp freshly ground pepper
- 1 tbsp chicken stock or water
- 2 tsp sugar
- 2 tsp sesame oil

## Preparation method

1. Heat a wok or large frying pan until very hot. Add the oil and when it's very hot and slightly smoking, add the garlic, ginger and spring onions and stir-fry for about 20 seconds.
2. Add the mushrooms and stir-fry for about 30 seconds.
3. Quickly add the rest of the ingredients except the sesame oil.
4. Continue to stir-fry for about 5 minutes or until the mushrooms are cooked through and have absorbed all the spices and seasonings.
5. Just before serving, add the sesame oil and give the mixture a couple of quick stirs. Turn it on to a warm serving dish and serve at once, as the mushrooms are particularly delicious when hot.

**less than 30 mins**

preparation time

**less than 10 mins**

cooking time

**Serves 4**

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