

| <b>Snap pea and mushroom stir fry with green onions</b>   |  |
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| Ingredients   | Instructions   |
| <p><b>Glaze:</b></p> <ul style="list-style-type: none"> <li>• 1/4 cup chicken or vegetable stock</li> <li>• 1 tablespoon honey</li> <li>• 1 teaspoon soy sauce</li> </ul> <p><b>Sauce:</b></p> <ul style="list-style-type: none"> <li>• 1/2 cup chicken or vegetable stock</li> <li>• 3 tablespoons soy sauce</li> <li>• 1/4 cup honey</li> <li>• 1 tablespoon rice vinegar</li> <li>• 1 tablespoon cooking sherry</li> <li>• 1 tablespoon cornstarch</li> </ul> <p><b>Stir-Fry:</b></p> <ul style="list-style-type: none"> <li>• 3 tablespoons sesame oil</li> <li>• 2 pounds mixed mushrooms, roughly chopped or quartered</li> <li>• 4 cloves garlic, thinly sliced</li> <li>• 1 tablespoon grated ginger</li> <li>• 1/4 to 1/2 teaspoon dried chili flakes</li> <li>• 1 1/2 cups sugar snap peas, de-stringed (*see recipe above)</li> <li>• green onions, chopped</li> </ul> | <ul style="list-style-type: none"> <li>• Make the glaze by whisking together the stock, honey, and soy sauce in a bowl and set aside.</li> <li>• Make the sauce by whisking together the stock, soy sauce, honey, rice vinegar, cooking wine or sherry, and cornstarch in a separate bowl and set that aside as well.</li> <li>• Place 1 tablespoon of the oil in a large skillet or wok over high heat. When the oil is glistening, add the mushrooms and toss.</li> <li>• Allow the mushrooms to cook for a few minutes, then add the glaze. Allow the glaze to boil off, stirring occasionally, about 5 to 6 minutes.</li> <li>• When barely any more liquid remains, take the mushrooms off the heat and set them aside in a bowl.</li> <li>• Reduce the heat to medium and add the remaining 2 tablespoons of oil. Add the garlic, ginger, and chilies and cook until fragrant, about 30 seconds.</li> <li>• Add the snow peas and green onions and toss for about 30 more seconds.</li> <li>• Increase the heat to high. Add the sauce and allow the mixture to come to a boil. The sauce will thicken considerably.</li> <li>• Add the mushrooms back to the mixture and cook for about 20 more seconds. Take off the heat.</li> <li>• Serve over rice and garnish with sesame seeds if using.</li> </ul> |