



Oyster Stir Fried Mushrooms

Ingredients

- 0.25 kg Shiitake Mushrooms
- 0.25 kg Button Mushroom
- 0.25 kg Enoki Mushrooms
- 4 tbsp Vegetable Oil
- 6 cloves garlic, mashed
- 1 pc Onion
- 1 pc Ginger
- 1 pc small red bell pepper, cut into 4 lengthwise
- 0.5 cup Water
- 2 tbsp MAGGI® Oyster Sauce
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 tbsp Brown Sugar
- 2 tsp Sesame Oil
- 2 stalks Spring Onion
- 1 tsp Sesame Seeds

Instruction

1. Sauté mushrooms separately in vegetable oil until golden brown. Set aside.
2. Sauté garlic in remaining oil until golden brown. Strain and set aside for topping.
3. Add onion, ginger and bell pepper in the same pan. Cook for 2 minutes. Pour water and simmer. Add MAGGI® Oyster Sauce, MAGGI® MAGIC SARAP®, sugar and sesame oil. Simmer for 2 minutes.
4. Add sautéed mushrooms and half of the spring onion. Cook for 2 minutes.
5. Transfer on a serving plate. Top with toasted garlic, remaining spring onion and sesame seeds. Serve immediately.

Nutrition

Carbohydrates	37.05 g
Energy	315.09 kcal
Fats	17.64 g
Protein	7.38 g

32 Minutes

4 4-6 servings