



*Great with beef,  
lamb or prawns.*

## Wok Tossed Mushrooms

Serves 4 as side

2 large garlic cloves, peeled  
1 red chilli, roughly chopped  
1 green chilli, roughly chopped  
1cm piece fresh ginger, peeled, roughly  
chopped  
1 tsp white sugar  
1 tsp sea salt flakes  
1/3 cup desiccated coconut  
2 tsp peanut oil  
500g mixed mushrooms, sliced (cup,  
oyster, shiitaki & enoki)  
1 lime, halved

1. Use a mortar and pestle or small food processor to pound or process the garlic, chillies, ginger, sugar, salt and coconut to a paste.
2. Heat a wok over high heat until hot. Add 1 tsp oil and swirl to coat the wok. Add half the mushrooms and stir-fry for 2 minutes until light golden. Remove to a bowl. Repeat with remaining oil and mushrooms.
3. Return all the mushrooms to the wok, add the paste and stir-fry for 1-2 minutes or until aromatic. Squeeze over the lime and serve.