



Satay Mushrooms

preparation: 10 minutes; cooking: 9 minutes;

serves: 4

1/4 cup olive oil
2 garlic cloves, crushed
700g small cup mushrooms, trimmed
1 cup satay sauce
1/2 cup coconut milk
8 green onions, thinly sliced
2 tbs chopped salted peanuts
steamed jasmine rice, to serve

1. Heat a wok over high heat until hot. Add oil, garlic and mushrooms and cook, tossing frequently, for 3-4 minutes or until golden and just tender. Remove to a plate.
2. Reduce heat to medium, add satay sauce and coconut milk and cook, stirring constantly, for 2 minutes or until sauce comes to the boil.
3. Add mushrooms and cook, tossing constantly, for 2-3 minutes or until mushrooms are tender.
4. Remove from heat, stir through green onions and peanuts. Serve with steamed jasmine rice.