



Hoisin Mushrooms and Bok Choy

Preparation: 10 minutes; cooking: 11 minutes; serves 4

2 tbs sesame seeds
1 tbs peanut oil
1 medium red onion, cut into wedges
200g button mushrooms, trimmed
1 bunch bok choy, leaves separated & stems diagonally sliced
3 flat mushrooms, sliced
150g shiitake mushrooms, sliced
1/4 cup hoisin sauce
cooked noodles, to serve

1. Heat a wok over high heat. Add sesame seeds & stir-fry for 2-3 minutes or until golden. Remove & set aside.
2. Add oil to wok & heat until hot. Add onion & stir-fry for 2 minutes. Add button mushrooms & bok choy stems (reserving leaves for later) & stir-fry for 2 minutes or until mushrooms are light golden.
3. Add flat mushrooms, shiitake mushrooms & hoisin sauce & stir-fry for 1 minute or until mushrooms are tender. Add bok choy leaves & stir-fry for 30 seconds or until leaves just wilt. Remove from heat & stir in sesame seeds. Serve with noodles.