



Teriyaki & Ginger Mushrooms

2 tbs peanut or canola oil
3 green onions, trimmed and sliced diagonally
2 garlic cloves, crushed
1 tsp finely chopped fresh ginger
600g small cup mushrooms, halved
1/3 cup honey & soy teriyaki sauce
Extra thinly sliced green onions, to serve

- 1.** Heat a wok over high heat until hot. Add oil and heat until hot.
- 2.** Add green onions and garlic and stir-fry for 1 minute. Add ginger and stir-fry for 30 seconds.
- 3.** Add mushrooms and stir-fry for 1-2 minutes until mushrooms begin to soften.
- 4.** Add teriyaki sauce and stir-fry for 2 minutes or until mushrooms are glossy and just tender. Top with sliced green onions. Serve as a side dish with barbecue lamb, chicken or sausages.