

# *Mushrooms, beef and bok choy stir-fry*

**Preparation:** 20 minutes

**Marinating:** 30 minutes

**Cooking:** 12 minutes

**Serves:** 4

2 tbs peanut oil  
2 tbs kecap manis  
1/3 cup Chinese cooking wine or dry sherry  
1 tsp grated fresh ginger  
400g small flat mushrooms, quartered  
400g lean rump beef steak, trimmed, thinly sliced across the grain  
1 medium red onion, cut into thin wedges  
2 garlic cloves, crushed  
1 bunch baby bok choy, trimmed, leaves and stems chopped  
cooked hokkien noodles or jasmine rice, to serve

1. Combine 1 tbs oil, kecap manis, Chinese cooking wine and ginger in a shallow dish. Add mushrooms and toss to combine. Marinate, stirring occasionally, for 30 minutes.
2. Heat a wok over high heat until hot. Add 1 tsp oil. Stir-fry half the beef for 2 minutes or until evenly browned. Transfer to a plate Repeat using 1 tsp oil and remaining beef.
3. Heat remaining 2 tsp oil in wok. Add onion and garlic. Stir-fry for 2 minutes. Using a slotted spoon, add mushrooms to wok, reserving marinade. Stir-fry mushrooms for 1 minute.
4. Add bok choy stems to wok. Stir-fry for 1 minute. Add beef, bok choy leaves and 1/3 cup reserved mushroom marinade to wok. Stir-fry for 1 minute until bok choy leaves just wilt. Serve with noodles or rice.

