



Mushroom, noodle & peanut stir-fry

Preparation: 10 minutes

Cooking: 10 minutes

250g dried rice stick or pad thai noodles
400g button mushrooms, halved
1 /4cup kecap manis
1 /2cup salted peanuts, roughly chopped
2 tbs oil
1 red onion, cut into thin wedges
1 red capsicum, quartered, sliced
1 bunch baby bok choy, shredded
125g bean sprouts

1. Place the noodles into a large heatproof bowl. Cover with boiling water. Stand for 5 minutes. Drain & refresh under cold water.
2. Combine the mushrooms & 2 tbs kecap manis in a bowl, toss well to coat the mushrooms.
3. Heat a wok over high heat until hot. Add peanuts & stir-fry 2 minutes or until aromatic. Remove to a plate.
4. Add the oil & heat until hot. Add the onion & stir-fry for 1-2 minutes or until tender. Add the mushrooms & stir-fry 2 minutes. Add the capsicum, baby bok choy, noodles & the remaining 1 tbs kecap manis & stir-fry 1-2 minutes or until vegetables are tender.
5. Add bean shoots & peanuts & toss well to combine. Serve immediately.