



Stir-Fried Oyster Mushrooms

2 t peanut oil
1/2 t sesame oil
One 1/8-inch-thick slice fresh ginger, peeled and minced
3 garlic cloves, minced
1/2 pound oyster mushrooms, sliced
1 cup fresh or thawed frozen peas
2 t chicken broth
Pinch of sugar
2 tofu cakes, cut into cubes
splash soy sauce

DIRECTIONS

In a skillet, heat the peanut and sesame oils together until bubbling.

Add the ginger, garlic, mushrooms, peas, and sugar and quickly stir-fry for 2 to 3 minutes.

Add the broth. Cover and simmer for 3 to 5 minutes. Add the tofu and soy sauce.

Cook uncovered for 3 minutes.

Serve immediately over rice.