

Mixed mushroom & prawn stir-fry



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Preparation 20 mins + chilling time | Cooking 10 mins | Serves 4

- ¼ cup reduced salt soy sauce
- 2 tbs palm sugar or brown sugar
- 2 tbs mirin
- 1 tsp sesame oil
- 600g medium green prawns, peeled and deveined
- 2 tbs peanut oil
- 4 green onions (shallots), trimmed and cut into 4cm lengths
- 2 garlic cloves, crushed
- 150g shitake mushrooms, thickly sliced
- 250g button mushrooms, halved
- 100g enoki mushrooms, trimmed
- Micro-herbs (like Shiso or tatsoi) and steamed jasmine rice, to serve

STEP 1 Combine soy sauce, sugar, mirin and sesame oil in a large bowl. Whisk until sugar dissolves. Add prawns. Cover and refrigerate for 15 minutes. Drain prawns, reserving marinade.

STEP 2 Heat a wok over high heat. Add 1 tbs oil and half the prawns and toss until almost cooked through. Transfer prawns to a plate. Repeat using remaining prawns.

STEP 3 Add remaining 1 tbs oil, green onions, garlic and shitake and button mushrooms to wok. Stir-fry for 2 minutes until just tender. Add reserved marinade and return prawns to wok. Stir-fry until hot and bubbling. Toss through enoki mushrooms. Scatter with micro-herbs. Serve with steamed jasmine rice.