



## Last Minute Stir Fry

### INGREDIENTS

**Vegetable Stir Fry** (These were the amounts that I grabbed. It was enough for 2 servings. Increase quantities for your needs. You can add more of any items that suits your fancy but these proportions created a good blend of flavors.)

3-4 T olive oil  
1 T sesame oil  
1/2 onion, diced  
1 garlic clove  
6-7 Shitake mushrooms, sliced  
8-10 Cremini mushrooms, rough chop  
1 - 7oz package of Enoki mushrooms  
1.5 c snow peas, cut on diagonal  
2 c Savory cabbage, chopped  
3 c baby spinach, rough chop  
2 scallions, sliced  
1/4 c parsley, rough chop  
salt and pepper to taste  
fresh grated ginger (optional)

### Rice Noodle Stir Fry

1/2 pkg Rice Stick Noodles  
1/2 onion, sliced  
1 garlic clove  
1/3 heaping c chives, fine chop  
2 T olive oil  
1 T sesame oil

Instead of the usual mise en place (prepping everything first), to expedite, chop what needs to be cooked first. While those are cooking, continue to prep the remaining ingredients. To help make this recipe easier, I listed the ingredients in the order they should be prepped and cooked.

### DIRECTIONS

1. Let the rice stick noodles soak in warm water until softened. Do not cook these, just soak them first and follow the directions on the package.
2. In a large skillet, sauté the onions and garlic in olive and sesame oils until translucent. Add the Shitake and Cremini mushrooms, allowing them to get a nice sear before adding the Enoki mushrooms. Season with salt and pepper. If you are adding the freshly grated ginger, add that at this time.
3. While the mushrooms are cooking, in a separate sauté pan, add oils, onions, garlic and chives and cook until softened. Add the rice stick noodles and stir until all the noodles are coated with the oil. You might need to add some of the soaking liquid to avoid them clumping together. Season with salt.
4. Once the mushrooms have a good sear, then add the snow peas and allow to soften but still have crunch. Next add the cabbage and spinach and stir until just wilted. Then add the scallions and parsley. Taste for seasoning and adjust according.
5. To serve, place the noodles in a wide bowl and top with the vegetable stir fry. Or you can mix the noodle and vegetables together and plate. Tasty either way.