



Balsamic mushrooms with lime

Preparation: 10 minutes

Cooking: 12 minutes

Serves: 4

- 1 cup walnut halves, chopped
- 1 /3cup olive oil
- 2 garlic cloves, crushed
- 1 small red chilli, deseeded & finely chopped
- 500g button mushrooms, trimmed
- 2 tsp brown sugar
- 1 tbs balsamic vinegar
- 2 tbs lime juice
- steamed jasmine rice, to serve

1. Heat a wok over high heat. Add the walnuts & cook, stirring constantly, for 2-3 minutes or until hot. Remove & set aside.
2. Add oil, garlic & chilli to the wok & stir-fry for 30 seconds. Add the mushrooms & stir-fry for 2-3 minutes or until the mushrooms are just tender.
3. Combine the balsamic vinegar & brown sugar, add to the mushrooms & stir-fry 30 seconds or until well coated.
4. Remove from the heat, stir in the walnuts & lime juice. Serve with steamed jasmine rice.

AMGA thanks Amanda Darton for this recipe.