



Sweet chilli mushrooms

Ready in 20 minutes

Serves: 4

1 bunch baby bok choy
1/4 cup sweet chilli sauce
1/3 cup reduced fat coconut milk
2 tbs peanut or canola oil
2 garlic cloves, crushed
4 green onions, thinly sliced diagonally
400g small button mushrooms
cooked hokkien noodles, to serve
fresh coriander leaves, to serve

1. Trim bok choy and separate leaves. Chop the stems. Combine sweet chilli sauce and coconut milk in a jug.
2. Heat a wok over high heat until hot. Add oil and heat until hot. Add garlic and green onions and stir-fry for 1 minute. Add mushrooms and stir-fry for 2 minutes.
3. Add bok choy stems and stir-fry for 1 minute. Add bok choy leaves and sweet chilli sauce mixture. Stir-fry for 30 seconds or until well combined. Cover with a lid or baking tray and cook for 1 minute or until bok choy is bright green. Place cooked hokkien noodles in serving bowls, top with sweet chilli mushrooms and coriander leaves. Serve.