champ fungi

balsamic mushrooms with lime

preparation: 10 minutes cooking: 12 minutes serves: 4

1 cup walnut halves, chopped
⅓ cup 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.