

## **Kung Pao Mushrooms**

with Jasmine Rice and Chili Cashews

Traditionally made with chicken, Kung Pao is a spicy stirfry dish that is found throughout China. We've switched it up into a vegetarian version to celebrate Chinese New Year using meaty mushrooms and broccoli, and topped it all off with some chili cashews-delicious!





level 1



veggie





Jasmine Rice



Sesame Oil



Chili-Garlic Sauce



Ginger



Green Onions



Cremini Mushrooms



Broccoli



Soy Sauce



Sherry Vinegar



Chili Cashews

Ingredients		2 People	24 People
Jasmine Rice		1 pkg (170 g)	2 pkg (340 g)
Sesame Oil	5)	1 pkg (1 tbsp)	2 pkg (2 tbsp)
Chili-Garlic Sauce 🌙	4)	1 pkg (1 tbsp)	2 pkg (2 tbsp)
Ginger		30 g	60 g
Green Onions		2	4
Cremini Mushrooms		1 pkg (227 g)	2 pkg (454 g)
Broccoli, florets		1 pkg (227 g)	2 pkg (454 g)
Soy Sauce	1) 2)	1 pkg (1 tbsp)	2 pkg (2 tbsp)
Sherry Vinegar	4)	½ bottle (1 tbsp)	1 bottle (2 tbsp)
Chili Cashews 🌙	3) 4) 6)	1 pkg (56 g)	2 pkg (113 g)
Sugar*		2 tsp	4 tsp

*Not	Included
4.11	

## **Allergens**

- 1) Wheat/Blé
- 2) Sov/Soja
- 3) Tree nuts/Noix 4) Sulphites/Sulfites
- 5) Sesame/Sésame
- 6) Peanuts/Cacahuètes

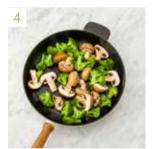
## **Tools**

Measuring Cups, Medium Pot, Measuring Spoons, Large Pan

Nutrition per person Calories: 631 cal | Fat: 21 g | Protein: 17 g | Carbs: 97 g | Fibre: 5 g | Sodium: 618 mg Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



- 1 Prep: Wash and dry all produce. Bring 11/3 cups salted water (double for 4 people) in a medium pot to a boil. Peel, then mince 1 tbsp ginger (double for 4 people.) Thinly slice the green onions. Roughly chop the mushrooms.
- **2** Cook the rice: Add the rice to the boiling water. Reduce the heat to medium-low. Cover with a lid, and cook until the rice is tender and the water has been absorbed, 12-14 min.



- 3 Heat a large pan over medium heat. Add the **sesame oil**, then the ginger, mushrooms and half the green onions. Cook, until the mushrooms are golden-brown, 7-8 min.
- 4 Add the **broccoli**. Cook, until tender-crisp, 1-2 min. Add the chili-garlic sauce, soy sauce, vinegar and sugar. Stir together. Season with salt and pepper.



**5 Finish and serve:** Stir the **rice** into the **kung pao**. Divide into bowls. Sprinkle with **remaining green onions** and **chili cashews**. Enjoy!

**DID YOU KNOW?** Cremini mushrooms are just baby portobellos! Though they are brown in colour, both mushrooms are actually the same species as the more popular white mushroom.