



HARVEST GOURMET CHARGRILLED WITH MIXED VEGETABLE TREASURE POT

INGREDIENTS

- 1 Teaspoon Cooking Oil
- 1/2 Unit Cabbage
- 1 Bunch Broccoli
- 1 Tablespoon Cooking Oil
- 3 Units Shiitake Mushrooms
- 1/2 Packet Harvest Gourmet Chargrilled Pieces
- 1 Stem Celery
- 1/2 Packet White Shimeji Mushroom
- 1/2 Medium Carrot
- 1/2 Tablespoon Mushroom Seasoning
- 1 Cup Water
- 1 1/2 Tablespoon Vegetarian Oyster Sauce
- 2 Tablespoons potato starch



Welcoming the new season with Meat Free Harvest Gourmet 8 Treasure Seasonal Vegetable, 8 blessings as the center piece at the dinner table uniting family from near or far cooked with delicious Harvest Gourmet Meat Free Chargrilled Pieces.

PREPARATION

1. Heat cooking oil, lightly stir fry shredded cabbage and set aside. Blanch broccoli. Set aside.
2. Heat cooking oil, fry diced mushroom until fragrant. Add in Harvest Gourmet Chargrilled Pieces, diced celery, white shimeji and sliced carrot. Mix well. Add mushroom seasoning, mix well.
3. For sauce, boil water, add oyster sauce. Add diluted potato starch. Mix until thicken.
4. To serve, place stir fry cabbage at the bottom, add the stir fry part, arrange boiled broccoli around the dish and pour over the sauce. Ready to serve.

Recipe created by CHEF ROY

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