



# HARVEST GOURMET CHARGRILLED CLAY POT

## INGREDIENTS

- 2 Tablespoons Cooking Oil
- 1/2 Inch Ginger
- 1 Packet Harvest Gourmet Chargrilled Pieces
- 6 Units Dried Shiitake mushrooms
- 3 Tablespoons Vegetarian Oyster Sauce
- 2 Tablespoons Mushroom Seasoning
- 2 Teaspoons Dark Soy Sauce
- 1 Teaspoon Sugar
- 3 cups Water
- 2 1/2 cups Rice
- 2 Teaspoons Sesame Oil
- 2 Packets Pak Choy



Warm blessings for the new year with a hearty meal of all abundant goodness shared with family and friends. Enjoy the tasty goodness of Harvest Gourmet Clay Pot of Abundance with Meat Free Chargrilled Pieces.

## PREPARATION

- 1.** Heat cooking oil, fry ginger until fragrant. Add in Harvest Gourmet Chargrilled Pieces and soaked sliced shitake mushroom. Set aside.
- 2.** In a clay pot, boil water with vegetarian oyster sauce, mushroom seasoning, dark soy sauce, sugar, and water. Add in rice and let it cook.
- 3.** Once rice cooked, add in stir fry ingredients. Let it cook for a while.
- 4.** Drizzle sesame oil and serve with blanched pak choy.

Recipe created by CHEF ROY

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