



HARVEST GOURMET PLANT BASED MINCE VEGETABLE ROLL

INGREDIENTS

1/2 Packet Harvest Gourmet Stir Fry Mince
2 Grams Dried Fa Cai
1/2 Medium Carrot
1 Teaspoon Mushroom Seasoning
8 Leaves Chinese Cabbage
2 Tablespoons Cooking Oil
6 Units Shiitake Mushrooms
1/2 Cup Water
1 Tablespoon Vegetarian Oyster Sauce
2 Teaspoons Mushroom Seasoning
1/2 Teaspoon White Pepper Powder
1 Teaspoon Sugar
1 Tablespoon potato starch
2 Teaspoons Sesame Oil



Enjoy the tasty auspicious Harvest Gourmet Plant Based Meat Free Harmonious Mince Jade Roll bringing you and your family peace and harmony through wisdom & truth.

PREPARATION

- 1.** Pour the sauce on plate. Arrange steamed jade roll. Ready to serve.
- 2.** In a bowl, mix well Harvest Gourmet Stir Fry Mince, soaked Fa Cai, shredded carrot and mushroom seasoning.
- 3.** Blanch cabbage leaves until slightly soft. Pad dry. Fill in the filling. Wrap neatly. Steam for 5 minutes.
- 4.** For sauce, heat cooking oil, fry minced mushroom until fragrant. Add water, vegetarian oyster sauce, mushroom seasoning, white pepper and sugar. Mix well.
- 5.** Thicken with potato starch. Add sesame oil. Lightly stir.

Recipe created by CHEF ROY

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)