



HARVEST GOURMET PLANT BASED STIR FRY MINCE WITH NOODLE

INGREDIENTS

- 3 Tablespoons Cooking Oil
- 1/2 Inch Ginger
- 1 Packet Harvest Gourmet Stir Fry Mince
- 6 Units Shiitake Mushrooms
- 1 Medium Carrot
- 300 Grams Longevity Noodle
- 2 1/2 Packets Pak Choy
- 1 Tablespoon Vegetarian Oyster Sauce
- 1 Teaspoon Dark Soy Sauce
- 2 Teaspoons Mushroom Seasoning
- 1/4 Cup Water
- 1 Teaspoon Sesame Oil



Wishing you and your family Happiness & Longevity for years to come in celebration of life. Enjoy Harvest Gourmet Longevity Noodle with Plant Based Meat Free Stir Fry Mince this Blessed Chinese New Year!

PREPARATION

1. Heat cooking oil stir fry sliced ginger until fragrant. Add in Harvest Gourmet Stir Fry Mince until half cooked.
2. Add sliced shitake mushroom, shredded carrot, stir well. Add vegetarian oyster sauce, dark soy sauce, mushroom seasoning, and water. Mix well and let it simmer for a while.
3. Stir in noodle and bok choy. Fry until well combined.
4. Topped with sesame oil and ready to serve.

Recipe created by CHEF ROY

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