



Rainbow Vegetable Stir-Fry

Makes 4 servings

6 dried black mushrooms

Sauce

1/4 cup vegetable or chicken broth

1 tablespoon soy sauce

2 tablespoons vegetarian stir-fry sauce

1/2 teaspoon sesame oil

1/2 teaspoon sugar

1/2 teaspoon cornstarch

2 tablespoons cooking oil

2 teaspoons minced garlic

2 teaspoons minced ginger

1 small carrot, peeled and thinly sliced

1 small fresh shiitake mushrooms, thinly sliced

1 rib celery, thinly sliced

1 red bell pepper, seeded and thinly sliced

1/2 yellow onion, cut into 2-inch squares

1/2 teaspoon cornstarch dissolved in 1 teaspoon water

Soak dried mushrooms in warm water to cover until softened, about 30 minutes; drain. Trim and discard stems. Cut caps into quarters. Combine sauce ingredients in a bowl; set aside.

Place a wok or stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add garlic and ginger; cook, stirring, until fragrant, about 10 seconds. Add remaining ingredients, except sauce and cornstarch solution; stir-fry for 2 minutes. Add sauce and bring to a boil. Add cornstarch solution and cook, stirring, until sauce boils and thickens.

Shopping List for Rainbow Vegetables

Carrot, small	1
Shiitake mushrooms, fresh	2
Celery	1 rib
Red bell pepper	1
Yellow onion	½
Ginger	2 teaspoons, minced
Garlic	2 teaspoons, minced
Dried black mushrooms	6
Cooking oil	2 tablespoons
Vegetable or chicken broth	1/4 cup
Vegetarian stir-fry sauce	2 tablespoons
Soy sauce	1 tablespoon
Pure sesame seed oil	1/2 teaspoon
Sugar	1/2 teaspoon