

Japanese Stir Fried Vegetables

Ingredients:

1/4 cup	Ambrosia® Soy Sauce
1 tablespoon	Ambrosia® Oyster Sauce
1 tablespoon	Corn Starch
1 tablespoon	Water
1 tablespoon	Dark Brown Sugar
1 teaspoon	Ambrosia® Rice Vinegar
1 teaspoon	Ambrosia® Sesame Oil
1 teaspoon	Garlic Minced
1 teaspoon	Ginger Grated
1/4 cup	Vegetable Oil
1/4 cup	Carrots Sliced Thin
2 each	Baby Bok Choy Bulbs Stems and Leaves Separated Sliced
1/4 cup	Yellow Onions Sliced
1/4 cup	Ambrosia® Water Chestnuts Drained
1/4 cup	Ambrosia® Bamboo Shoots Drained
1/4 cup	Shiitake Mushroom Caps Sliced
1/4 cup	Brown Beech Mushrooms Whole
1/4 teaspoon	Sesame Seeds

Instructions:

- Combine soy sauce, oyster sauce, corn starch, water, brown sugar, rice vinegar, sesame oil, garlic, and ginger to a medium mixing bowl and whisk until combined.
- In a wok or large pan, heat oil over high heat until it just begins to smoke.
- Add the carrots and bok choy stems and sauté 60 seconds.
- Add the onions and cook 60 seconds.
- Add remaining vegetables and cook an additional two minutes.
- Add the sauce and cook, stirring constantly, until thick (like honey), about two minutes.
- Serve vegetables over rice or as a side. Garnish with sesame seeds.
- Garnish with chives, serve immediately.



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