

Vegetable San Choy Bau

Ingredients:

- 1 brown onion, thinly sliced
- 100g shitake mushrooms, finely chopped
- 1cm piece fresh ginger, finely grated
- 400g can brown lentils, drained and rinsed
- 2 tablespoons hoisin sauce, plus extra to serve
- 2 teaspoons soy sauce
- ¼ cup Shao hsing (Chinese cooking wine)
- Baby gem lettuce leaves, washed and spun
- 1 carrot, peeled and grated
- Fresh coriander and mint leaves to serve

What to do:

1. Heat a splash of oil in a large pan over medium high heat.
2. Stir fry onion and mushroom for 4mins, until just softened.
3. Add ginger to pan and cook for 1min.
4. Add lentils and stir through.
5. Add sauces and shao hsing, combine well and ensure mixture is heated through.
6. Place lettuce leaves on serving plates, fill with filling and garnish with carrots and herbs, serve with an extra drizzle of hoisin.

