

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.