



## **Mushroom and Broccoli Stir Fry**

Serves 2

- 200g tenderstem broccoli, tough ends trimmed
- 2 tbsp rapeseed oil
- 125g shiitake mushrooms, sliced
- 2 cloves garlic, finely chopped
- 2 packs peanut and sesame noodles

### Garnish

- 1 Spring onion, finely sliced
- 1 tbsp sesame seeds

Bring a pan of salted water to the boil and blanch the broccoli for 1-2 minutes, until bright green and starting to soften. Use a slotted spoon to scoop the broccoli out of the pan and into a bowl of iced water to stop the cooking. Drain well.

Heat the oil in a wok and stir fry the mushrooms for 1-2 mins then add the garlic. Continue to cook until the mushrooms are golden.

Add broccoli and a splash of water to the wok and stir fry for further 5-6 mins or until tender.

Cover noodles with boiling water and leave for a few minutes to soften. Drain then add to wok, along with the sauce and seasoning sachets and mix everything together.

Serve topped with sliced spring onion and sesame seeds.