Chilli bean garlic mushrooms

About 15 minutes · Serves 2



Ingredients

- 300 g mixed mushrooms, sliced or torn
- 1 tbsp Tian Fu chilli bean paste
- 3 garlic cloves, minced; 1 tbsp cooking oil
- 2 tbsp water; 1 spring onion, sliced

Method

1. Heat the oil in a wide pan and cook the mushrooms for 5–7 minutes until tender and lightly browned.

2. Add garlic and chilli bean paste. Stir for 30 seconds, then add water.

3. Simmer for 1–2 minutes until coated in a glossy sauce. Finish with spring onion and serve with rice.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Chili bean paste

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.