Stir-fried vegetables with ginger sauce

Ingredients

10

- 625 g chestnut mushrooms
- 3 head pak choi
- 625 g beans
- 3 carrot
- 3 red onion
- 250 g bean sprouts
- 125 g peanuts
- 2 bunch green asparagus
- 50 g Bresc Garlic chopped
- 50 g Bresc WOKginger
- 25 g Bresc WOKchilli
- 3 dl Indonesian soy sauce
- 3 dl chilli sauce

Used Bresc products

Bresc Garlic chopped 1000g

Bresc Garlic chopped 450g

Bresc Ginger & lime WOK 450g

Bresc Green & red chilli WOK 450g

Preparation method

Cut the onion into half rings and the beans in half. Clean the carrot and cut into slices. Slice the mushrooms. Cut off the tips of the asparagus and chop the stems into lozenges. Fry everything well in a hot pan and add the chilli, ginger and garlic. Add the chilli sauce and Indonesian soy sauce and continue cook briefly.
Garnish with the peanuts.

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