



## Wild Mushroom Lo Mein

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*Makes 6 portions*

### **Ingredients:**

1 Lb.	Lo Mein Noodles
1 Tbsp.	Vegetable Oil
1/3 cup	Garlic – sliced thin
¾ Lb.	Shiitake Mushrooms – sliced thin
¾ Lb.	Cremini Mushrooms – sliced thin
½ Lb.	Button Mushrooms – sliced thin
2 oz.	Rice Wine or Sake
1 cup	Scallions – sliced on a bias, thin
2 oz.	Soy Sauce
¼ cup	Fresh Cilantro – chopped
To Taste	Sesame Oil

### **Directions:**

Boil the lo Mein noodles in boiling salted water – drain, cool and set aside  
Heat the oil in a wok or large sauté pan until very hot  
Add the garlic and sauté for about 30 seconds.  
Add the mushrooms – stir fry until slightly softened.  
Reduce the heat, add the sake, and cook until the mushrooms are tender.  
Add the scallions, and reduce the liquid by half.  
Add the noodles and soy sauce – stir fry to re-heat the noodles.  
Finish with the cilantro and sesame oil.  
Season with Salt and Pepper to taste.

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