

CHANTERELLES AND STIR FRY NOODLES

Yields 2 servings

Ingredients

4 oz. Chow Mein noodles, dry	2 T. Olive or other oil
1/4 lb. Chanterelles, sliced	Salt and pepper
2 large eggs, beaten	1 T. butter
1 scallion, sliced	1 1/2 tsp. Soy Sauce
1 1/2 tsp. Oyster sauce	1/4 tsp Chili oil (optional)

Directions

1. Cook the noodles in a large pot of boiling, salted water until al dente. Drain and shake off the excess water.
2. Heat a wok until very hot. Add the canola oil and heat until shimmering. Add the chanterelles, season with salt and pepper and stir-fry over high heat until softened, 5 minutes. Add the eggs and stir-fry for 10 seconds. Immediately add the noodles, butter, scallion, soy sauce, oyster sauce and chile oil and stir-fry until the eggs are cooked but still slightly creamy, 2 to 3 minutes. Serve.

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2AngelsMushrooms.com*

Credit: Recipe By Eric Banh and Sophie Banh

