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# SHIITAKE MUSHROOM FRIED RICE

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## INGREDIENTS:

- 180g Jasmine rice
- 60g DJ&A shiitake mushroom crisp soaked in 480ml water
- 200g chopped vegetable of your choice
- 1 bag @Djaproducts Shiitake crisps (save some to serve on top)
- 1 tablespoon soy sauce
- 1 tablespoon chopped garlic
- 1/2 chopped ginger

SERVES: 2



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## METHOD:

**STEP 1.** Soak mushrooms in the water for 15 minutes.

**STEP 2.** Cook rice with soaked mushroom water.

**STEP 3.** Fry chopped mushrooms and other vegetables in a fry pan.

**STEP 4.** Add soy sauce, garlic and ginger.

**STEP 5.** Add cooked rice and mix well, serve warm.