

Chap Chai (Stir Fry Mixed Vegetables)

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-vegan-lotus-root-stir-fry-recipe>

Ingredients:

- 1/2 pound lotus root peeled and cut into 1/8 inch thick slices
- 3 1/2 ounces ginkgo nuts shelled and peeled
- 2 tablespoons vegetable oil
- 2 cloves garlic minced
- 8 mushrooms soaked for 30 minutes, drained, and stems removed
- 1 carrot peeled and cut into coins or florets
- 12 baby corn canned
- 2 tablespoons soy sauce
- 1 tablespoon rice wine Shao Hsing
- 6 napa cabbage leaves cut into 1/2 inch thick slices
- 3 ounces snow peas
- salt to taste
- 1 teaspoon cornstarch mixed with 1/4 cup, 60ml water
- 1 teaspoon sesame oil