

Stir Fry

Ingredients:

4 tbsp Vegetable Oil
4 cloves Garlic, minced
2 med Carrots, julienned
2 Bell Peppers (one red, one yellow), thinly sliced
1 Zucchini, sliced into half-moons
1 cup Snow Peas, ends trimmed
1 cup Shiitake Mushrooms, sliced
1 cup Baby Corn
2 tbsp Soy Sauce
2 tbsp Oyster Sauce
2 tsp Sugar
2 tbsp Lime Juice
1 tbsp Rice Vinegar
1 tbsp Sesame Oil
½ cup Thai Basil Leaves
1 tbsp chopped Cilantro (for garnish)
1 tbsp toasted Sesame Seeds (for garnish)

Instructions:

Cook the Vegetables:

In the wok or skillet, add the vegetable oil and heat over medium-high. Add the minced garlic and sauté until fragrant, about 1 minute. Add the carrots, bell peppers, zucchini, snow peas, mushrooms, and baby corn. Stir-fry for about 3–5 minutes until the vegetables are crisp-tender but still vibrant in color.

Add Sauces:

Stir in the soy sauce, vegetarian oyster sauce, sugar, lime juice, and rice vinegar. Continue to stir-fry for another 2-3 minutes, allowing the vegetables to absorb the flavors.

Combine Tofu and Basil:

Return the crispy tofu to the wok and toss gently with the vegetables. Drizzle with sesame oil (if using) and stir in the Thai basil leaves. Cook for another minute until the basil is wilted and the tofu is evenly coated in the sauce.

Garnish and Serve:

Transfer the stir-fry to a serving dish and garnish with cilantro and sesame seeds if desired. Serve hot as a side dish with the red curry and beef.