



Vegetarian Mixed Mushrooms with XOX Sweet Teriyaki



Ingredients Family Serving

- 1/2 C **XOX Sweet Teriyaki Sauce** (Starport 217)
- 4 oz. Shiitake mushrooms, fresh, sliced
- 4 oz. Button mushrooms ¼ cut
- 2 oz. Oyster mushrooms, sliced 1”
- 2 oz. Portobello Mushrooms, sliced ½”
- 2 Tbsp. Corn or vegetable oil
- 2 Tbsp. Shao Xing wine (option)
- 1 Tbsp. Garlic, crushed

Other great Starport flavors are: **Garlic Sesame Sauce** (Starport 209), **Brown Stir-fry Sauce** (Gluten Free Starport 214) and **Classic Wok Sauce** (Starport 250)



Instructions

1. Heat wok or griddle at medium high heat, add oil then button mushrooms. Sauté 30 seconds, add remaining mushrooms sauté 1-2 minutes.
2. Add garlic, stir, and then add Shao Xing cooking wine.
3. Add in **XOX Sweet Teriyaki Sauce** sauté until steaming hot and remove.