

# Mushroom and Sausage One-Pot Meal

- Mandy King, Money Bowl PDX

## INGREDIENTS

Rice 1 1/2 cup (white, brown, or mix half white and half brown rice)

Chinese style sausage 1 1/2 cup, sliced

Carrots 1 cup, cut in half inch cubes

Peas 1 cup

Corn 1 cup

Mushrooms (shitake, or your favorite) 1 cup, sliced

Ginger, 3 half inch thick coins / slices

Green onions, thinly sliced (optional topping)

Fried Garlic (optional topping)

Sauce :

Chinese cooking wine (Shaoxing wine), 1 Tablespoon

Soy sauce, 4 Tablespoons

Oyster sauce, 2 Tablespoons

## DIRECTIONS

Chop veggies and slice-up sausage.

Mix sauce ingredients in a small bowl and set aside.

Rinse the rice - two times.

In the rice cooker pot, mix rinsed rice and the sauce together.

Put all the ingredients over the rice. Veggies, then sausages, then the ginger.

*Add enough water to just cover all the ingredients.*

Place pot in rice cooker, close and turn on the rice cooker.

When the rice cooker finishes, wait 10 minutes before opening.

Mix the rice and cooked ingredients. Scoop into a cereal bowl, pat flat with spoon, then turn the bowl / contents onto a plate for a perfectly plated serving.

Optional to add some green onions and fried garlic on top. Enjoy!

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