

Bean Thread Noodles with Bok Choy and Shiitake Mushrooms

Swick

Makes 3 servings | Active Time: 40 minutes | Total Time: 40 minutes

Chef's Notes

Stems of the soaked shiitake can be used for shiitake dashi or stock. Use them right away, hold them in the refrigerator for a couple of days, or store them in the freezer for longer.

You can use fresh shiitake mushrooms. Use 1 cup of mushroom broth in place of the mushroom-soaking liquid.

Step 1: Making the Dish

- 5 dried shiitake mushrooms
 - 1 cup warm water
 - 1 ounce clear bean thread noodles
 - 1 tablespoon plus 1/2 tablespoon oil
 - 2 to 3 garlic cloves, minced
 - 8 to 10 water chestnuts, sliced
 - 12 ounces baby bok choy or regular bok choy, cut into 1 1/2-inch strips, stems and leaves separated
 - 1 tablespoon vegetarian oyster sauce, or 1 teaspoon vegetable bouillon (such as Better Than Bouillon)
 - 1/2 teaspoon sugar
 - 1/4 teaspoon salt, or to taste
- Soak the dried mushrooms in the 1 cup of warm water until soft, about 30 minutes.
- Remove the mushrooms from the soaking liquid, reserving the liquid. Cut the stems off the mushrooms (discard the stems), and slice the mushrooms into strips.
- Place the bean thread noodles in a heatproof bowl and pour hot water over them. Soak them for at least 5 minutes, until the noodles are soft. Drain the noodles and cut them in half with scissors.
- Heat 1 tablespoon of the oil in a wok or large skillet over high heat. Add the mushrooms, garlic, and water chestnuts, and cook, stirring, until fragrant, about 1 minute. Remove the mushroom mixture from the wok.
- Add the remaining 1/2 tablespoon of oil to the wok and heat over high heat. Add the bok choy stems and stir-fry for 1 minute, until stems start to soften. Then add the bok choy leaves and cook, stirring, for another minute, until the leaves are bright green.
- Add the mushroom mixture back to the skillet along with the noodles.
- Add the reserved mushroom-soaking liquid, oyster sauce, sugar, and salt. Cover and reduce the heat to low. Simmer until the vegetables are crisp-tender.
- Serve immediately.