

## Mixed Vegetarian Vegetables Recipe (Nyonya Recipe)

**Ingredients:** Serves 4

220g cabbage, sliced finely  
350g yam beans (mengkuang), julienne  
100g carrot, julienne  
5 dried Chinese shiitake mushrooms, soaked and sliced finely (stems removed)  
1 onion, halved and sliced finely  
1 stalk leek, sliced at a slant  
½ cup water  
60g vegetarian ham, shredded  
1 teaspoon chopped ginger  
1 teaspoon chopped garlic (optional)  
3 tablespoons oil  
100g butterhead lettuce

**Sauce:**

3 tablespoons vegetarian oyster sauce, mushroom flavored  
1 teaspoon sugar or to taste  
a pinch of pepper  
a pinch of salt or to taste  
1 tablespoon sesame oil

**Method:**

Heat oil in a wok and fry garlic and ginger until fragrant. Add the mushrooms and vegetarian ham and fry for a while. Put in yam beans and carrot and pour in the water. Add in combined sauce ingredients and stir-fry until the vegetables are soft. Simmer for 8-10 minutes. Stir occasionally to prevent the vegetables from sticking to the wok. Add cabbage, onion and leek and stir-fry well to combine until the gravy is slightly dry. Dish out and serve, wrapped in butterhead lettuce. You may also serve this dish with sambal belachan.

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