

## Mushroom Casserole Recipe

(Korean Recipes)

**Ingredients:** Serves 4

500g mixed fresh mushrooms  
(enoki, oyster, porcini and button)  
10 fresh shiitake mushrooms  
2-3 leaves Chinese cabbage, cut into small sections  
½ red capsicum, cut into strips  
4 cups beef stock  
2 cloves garlic, minced  
200g beef sirloin or boneless chicken breast, thinly sliced  
1 leek, green part only, thinly sliced  
1½ teaspoons salt  
½ teaspoon ground black pepper

**Method:**

Discard the tough mushroom stems and slice the caps into thick strips. Place the mushrooms, cabbage and capsicum in a heatproof casserole dish or pot. Bring the stock to a boil in a deep saucepan over medium heat and add the mushrooms. Pour the stock into the casserole dish or pot, then add the garlic. Return the stock to a boil slowly, then reduce the heat and simmer for 7 minutes. Add the sliced beef and continue to simmer for another 3 minutes. Add the leek and stir. Season with the salt and pepper, and serve hot with steamed rice. If not using beef, substitute with boneless chicken breast and chicken stock.

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