

## Rice with Mushrooms Recipe

### Ingredients:

250 g fresh mushrooms  
1 tablespoon vegetable oil  
1 tablespoon sesame oil  
2 medium onions, finely sliced  
1/2 cup finely shredded lean steak  
500 g short grain rice  
3 cups hot water  
1 teaspoon salt  
2 tablespoons light soy sauce  
1/4 teaspoon ground black pepper  
2 tablespoons toasted ground sesame seeds

### Method:

Wipe over the mushrooms and slice. Heat the oils together in a large saucepan and fry onions, steak and mushrooms for 2 minutes, then add rice and stir-fry for a further minute. Add all remaining ingredients and bring to the boil. Turn heat very low, cover tightly and cook for 20 minutes. Do not lift lid or stir at all during this time. Serve hot with pickles or vegetable dishes.

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