

## Stir-Fried Kailan in Oyster Sauce Recipe

(Phat Kha-na Namman Hoi Recipe)

**Ingredients:** Serves 4

10 kailan plants of equal size  
20 champignons or rice-straw mushrooms  
3 tablespoons cooking oil  
1 tablespoon finely chopped garlic  
4 tablespoons oyster sauce  
1 teaspoon salt  
¼ teaspoon pepper  
1 teaspoon sugar  
¼ cup chicken stock

**Method:**

Wash the kailan well, remove the old leaves, the old part of the stem and the tough outer covering of the stem. Wash the mushrooms and remove any inedible portions. To boiling water, add 1 teaspoon salt. Parboil kailan, remove from hot water immediately and submerge in cold water. Scald the mushrooms in a similar manner. Drain both the kailan and the mushrooms. Heat the oil in a wok. When it is hot, fry the garlic. When it is fragrant, add the kailan and the mushrooms, stir to mix well, and then add the chicken stock, oyster sauce, sugar and pepper. Stir well, remove from heat and serve.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]