

# Recipes and Tips



## Honey-Glazed Mushrooms With Noodles

4 servings

salt

1 pound noodles

2 tablespoons neutral oil, such as vegetable

1 pound mushrooms, stemmed and sliced into ¼-inch pieces

4 garlic cloves, finely chopped

Black pepper

3 tablespoons honey

4 tablespoons butter,

½ small head savoy cabbage, finely sliced (about 1 pound)

3 tablespoons soy sauce

2 spring onions, finely sliced

1 tablespoon sesame seeds, toasted

Bring a large pot of salted water to a boil, add the noodles and cook following instructions on the packet.

Heat a wok or large (12-inch) frying pan on medium-high, until very hot. Add oil and mushrooms, and stir-fry for 7 to 8 minutes, leaving undisturbed for 30 seconds to 1 minute at a time, to allow them to caramelize. (Be patient: They will release a lot of liquid, then start to brown.) Add the garlic, ½ teaspoon salt and a few turns of black pepper. Drizzle the mushrooms with 2 tablespoons of honey, then add 3 tablespoons of butter and toss.

Add the noodles, savoy cabbage and soy sauce to the pan, then toss for 2 minutes, until the cabbage is wilted and everything is well combined. Remove from the heat and add the remaining 1 tablespoon honey and 1 tablespoon butter. Taste and season with more salt and black pepper, if required. To serve, scatter with scallions and sesame seeds.