

MAKING MEMORIES

COOKING WITH KSPS

SHUNGIKU AND MAITAKE STIR-FRY

- 1 tablespoon vegetable oil
 - 1 pack of Maitake (Hen of the Woods) mushrooms
 - 1 bunch shungiku, roughly chopped (spinach will also work)
 - 1 small pack of katsuobushi (about 1/4 cup)
 - 2 teaspoons soy sauce
 - 1/2 teaspoon sugar
1. Heat a frying pan over medium high heat until hot.
 2. Add the oil and mushrooms along with a pinch of salt and stir-fry until the edges of the mushrooms start to brown.
 3. Add the shungiku and katsuobushi and stir-fry until the leaves have wilted.
 4. Add the soy sauce and sugar and continue frying until there's no liquid left in the pan.
 5. Serve immediately.



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