

Mixed Vegetable Stir-Fry with Coconut-Basil Sauce

Serves 3-4

- | | |
|--|--|
| 1 pound vegetables - fresh mushrooms quartered; carrots, asparagus, snow peas or string beans, jicama or water chestnuts | 1 stem lemongrass, minced, or
½ tsp. finely grated lemon zest |
| 6-10 dried shiitake mushrooms | ½ tsp. finely grated lime zest |
| 1 bok choy, stems sliced and leaves whole | 15 oz. coconut milk (unsweetened) |
| 3 garlic cloves | Salt |
| 2 Tbls. Jalapenos (seeded & diced) | 1 tsp. red pepper flakes |
| | 1 Tbls. fresh lime juice |
| | 10 large basil leaves, finely sliced |

Parboil the harder vegetables (carrots, asparagus, string beans) one at a time in salted water until tender, then cool. Soak the dried mushrooms in ½ cup warm water until soft. Reserve the water, discard the stems, and slice the caps in half or into strips.

In a mortar or small food processor, make a paste of the garlic, chilies, lemongrass, and zest. Heat wok or sauté pan, add the coconut milk and the paste, and simmer for 1 minute. Add the vegetables and the reserved mushroom water. Season lightly with salt, then add the pepper flakes and simmer for 5 minutes. Stir in the soy sauce, lime juice, and basil leaves and simmer for 1 minute more.