

## Vegan Mushroom Brown Rice Bowl

Serves: 4

### Ingredients:

400g brown rice  
1 Knorr Vegetable Stock Pot  
3tsp sesame oil  
30g ginger, finely grated  
80ml light soy sauce  
80ml olive oil  
10pcs mushrooms  
20g porcini soaked in water  
2 garlic cloves, finely chopped  
1½ tbsp caster sugar  
60ml rice wine vinegar  
40g pine nuts  
1½ tbsp roasted sesame seeds

### Method:

Cook rice in a large saucepan together with the Knorr Vegetable Stock Pot until tender (18-20 minutes).

Drain water, add sesame oil, half the ginger, soy sauce and season to taste. Cover and keep warm.

Meanwhile, heat 2 tbsp olive oil in a large frying pan over high heat, add mushrooms, sauté until tender. Transfer to a bowl with a slotted spoon.

Add 1 tbsp olive oil to pan with garlic and remaining ginger and sauté until slightly coloured.

Sprinkle in sugar and allow caramelizing. Then deglaze with vinegar and remaining soy sauce. Stir in cooked mushrooms, pre-soaked porcini and return to bowl.

Heat remaining olive oil over high heat, add the rice and mushroom mix. Pour the beaten egg and stir fry for 30 seconds.

Ladle rice among bowls. Garnish with pine nuts & sesame seeds.