

?M? in our Vegetarian Alphabet. We don?t often have wine in the flat, but when we do..... Actually Red Wine and Sue don?t get alone very well, but the small amount in this recipe really made the dish and didn?t hurt!

Ingredients:-

1 Onion, finely sliced
1 Carrot, thinly sliced
Chestnut Mushrooms, Sliced
Dried Mushrooms, soaked over night
1 ½ tsp Thyme
3 cloves of Garlic, minced
A hearty glug of Red Wine
1 Veg Stock Cube dissolved in 500ml of hot water
2 Bay Leaves
1 tbsp of Tomato Paste
1 tsp of dried Yeast
1 tbsp Cornflour
Salt & Pepper
Oil to fry

Method:-

(1) Soak your dried Mushrooms in water over night. Drain and set aside.
(2) Fry your Onions and Carrots gently until softened.
(3) Add the Mushrooms, Garlic, Thyme and Salt & Pepper.
(4) Simmer for 5 minutes.

(5) Stir in the Tomato Paste.
(6) Glug in the Wine and bring to the boil.
(7) Reduce the heat and add the Stock, Bay Leaves, Yeast ans Cornflour.
(8) Stir well and cook on a low heat for a further 10 minutes.
(9) Season to taste and serve over Rice Noodles.

Again although we have no intention of going Veggie / Vegan this was a really tasty meal. Served over some Rice Noodles.