

# Filipino vegetarian mushroom adobo

Total time **30 mins** 15 mins preparation time 15 mins cooking time

## INGREDIENTS

10 portion(s)

### For the dish:

- 80 ml** vegetable oil
- 30 g** garlic (6 cloves), thinly sliced
- 300 g** onion, cut into thin wedges
- 1.5 kg** shiitake mushrooms, oyster mushrooms and button mushrooms, cut into strips
- 6** bay leaves
- 200 ml** [Kikkoman Naturally Brewed Soy Sauce](#)
- 1.5 l** vegetable stock
- 50 ml** rice vinegar
- 20 g** cane sugar

### Additionally:

- 1.5 kg** long-grain rice (e.g. basmati), cooked

### Garnish:

- 100 g** spring onion, white part finely sliced and soaked in cold water, green part cut into coarse pieces

## PREPARATION

### Step 1

Heat the vegetable oil in a large pan and fry the garlic for 3–4 minutes until golden. Drain on kitchen paper and set aside. Then sauté the onion for 2–3 minutes until translucent.

### Step 2

Add the mushrooms and fry for 6–7 minutes until lightly browned and softened.

### Step 3

Add the bay leaves, Kikkoman Soy Sauce, vegetable stock, rice vinegar and cane sugar. Simmer over low heat for about 15 minutes, stirring occasionally, until the sauce becomes thick and slightly glossy.

### Step 4

Spoon the hot mushroom sauce over the rice and sprinkle with the spring onions and the fried garlic.