

Corn Stir-Fry

(July)

Yield: 4 – 6 servings
Prep Time: 20 minutes
Cook Time: 12 minutes
Difficulty: Moderate

3 ears fresh corn, shucked, or 2 cups thawed frozen corn kernels
2 tablespoons cooking oil
2 clove garlic, sliced
3 tablespoons salted radish, soaked, rinsed and diced
1 fresh chili pepper, seeded and thinly sliced
1/2 red bell pepper, diced
1/4 cup diced onion
1/4 cup diced jicama
1/4 cup diced pressed tofu
4 Chinese dried black mushrooms, soaked, caps diced
3 tablespoons shelled edamame
2 tablespoons fermented red bean curd, mashed
3 pc fermented Chinese olives
1 tablespoon soy sauce
1 teaspoon sugar
1/4 teaspoon Sichuan peppercorn powder
3 sprigs cilantro, chopped

If using fresh corn, shave the kernels off each ear. Transfer to a medium bowl and set aside.. Place a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat the sides. Add garlic, salted radish, corn, chili pepper, bell pepper, onion, jicama, tofu, mushrooms, and edamame. Stir-fry until vegetables are tender-crisp, about 2 – 3 minutes. Add the fermented bean curd, olives, soy sauce, sugar and peppercorn powder, tossing until well combined. Transfer to a serving plate, garnish with the cilantro, and serve.

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