

# **Veggie Stir-Fry with Oyster Sauce**



Add more vegetables to your diet with this quick and easy weeknight meal!

## **Ingredients**

2 garlic cloves thinly sliced  
400 g IGA Fresh Stir-Fry  
1/3 cup oyster sauce  
1/3 cup roughly chopped coriander

## **Method:**

1. Heat 1 tbsp sesame oil in a wok over high heat. Stir-fry the garlic for 30 seconds.
2. Add the vegetables and stir-fry for 1 minute. Add  $\frac{1}{4}$  cup water and stir-fry until the vegetables are bright green and almost tender, 2 minutes. Add the oyster sauce and fresh coriander and toss. Serve immediately.