

# Campbell's Vegetable Stir-Fry



*Recipe by Campbell's*

## **Ingredients**

2 tbs oil

500 g mixed vegetables, sliced

2 tsp grated fresh ginger

2 tbs oyster sauce

1 tbs cornflour

250 ml Campbell's Real Stock Flavour Boost Chili, Garlic & Onion

## **Method:**

1. Heat oil in a large frypan or wok. Stir fry vegetables for 2-3 minutes, add ginger and a splash of Real Stock Flavour Boost to help steam.
2. Meanwhile combine the cornflour with 1 tablespoon of Real Stock Flavour Boost and set aside. Add in the remaining Real Stock Flavour Boost to the fry pan/wok along with oyster sauce and cornflour mixture. Cook for a further 2 minutes until sauce has thickened.
3. Serve with steamed rice.