

Mongolian BBQ Seitan

¼ cup hoisin sauce
¼ cup water
1 tablespoon soy sauce
1 – 2 tablespoons chili-garlic sauce
2 tablespoons canola oil
8 ounces shiitake mushrooms, stemmed and sliced
8 ounces seitan, cut into thin strips
1 tablespoon grated fresh ginger
¼ teaspoon ground cinnamon
¼ teaspoon ground cloves
4 ounces snow peas
2 scallions
¼ cup chopped fresh cilantro
Rice

In a small bowl, make the sauce by whisking together hoisin, soy, agave, lemon, and chili-garlic. Set aside.

In large skillet, heat oil over medium-high heat and stir-fry mushrooms and seitan until lightly browned. Add ginger, cinnamon, and cloves. Cook a few minutes more.

Add the sauce and snow peas to the skillet. Reduce heat to medium, and let cook until sauce is thickened (this may happen quickly). Remove from heat and mix in scallions and cilantro. Serve over rice.

Notes & Substitutions:

- Hoisin sauce and chili-garlic sauce can both be found in the Asian/Ethnic aisle of the grocery store. If you don't have chili-garlic sauce, use some crushed red pepper and garlic, or any spicy chili sauce you have.
- For less cost and stronger flavor, use crimini mushrooms instead.
- Peel fresh ginger and then freeze it in a zip-lock bag. You can grate frozen ginger into your recipes the same as fresh.