

Daylily Flower Vegetable Lo Mein

Ingredients

- ½ lb. dried spaghetti
- Vegetable oil, for cooking
- 1 small knob of ginger, minced
- 4 cloves of garlic, minced
- ½ small onion, diced
- 5 ounces cremini mushrooms, sliced
- 1 bell pepper, sliced
- 8 oz. can of water chestnuts, drained
- ½ head of Napa cabbage, cored and chopped thinly
- 10-20 daylily blossoms, petals separated, keeping a few whole for garnish (optional)
- 3 scallions, chopped
- 2 tsp. sriracha
- 2 tsp. hoisin
- 1 tsp. mirin
- 2 tbsp. soy sauce
- 1 tbsp. sesame oil

Steps

1. Put a large pot of water on the stove and cook the pasta as directed. Add the sriracha, hoisin, mirin, soy sauce, sesame oil, and one tablespoon of water to a jar and shake well to combine. Set aside.
2. While the pasta is cooking, heat a small amount of vegetable oil in a large skillet. Add the ginger, garlic, and onion, and sauté for a few moments until fragrant. Next add the mushrooms and cook for another 3-4 minutes. Add the bell peppers and water chestnuts, sautéing until the bell peppers have softened a little. Once the pasta is done or almost done, add the napa cabbage and cook for a minute or two, stirring frequently, until the cabbage is reduced in volume.
3. Drain the pasta and add to the stir-fry, along with the prepared sauce. Toss well to combine for a couple minutes, making sure all the noodles are covered. Add the segmented daylily flowers and scallions, tossing well, and remove from the heat. Garnish with whole flowers and serve.

