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WILD MUSHROOM NOODLES

- 2 tbsp. (or more) oil
- 12 cloves garlic, mashed with the flat side of a knife and very thinly sliced
- 16 oz. Portobello mushrooms, sliced thin
- 3 1/2 tbsp. rice wine vinegar
- 1 1/2 cups minced green onions
- 3/4 lb. soba noodles cooked just until tender (about 3 to 5 minutes), rinsed under warm water and drained
- 3 1/2 tbsp. soy sauce
- 1/4 cup minced cilantro

Heat a wok or heavy skillet over high heat. Add oil and heat about 30 seconds. Add garlic and mushrooms and stir-fry until slightly softened, turning to brown both sides of mushrooms. Lower the heat to medium high and add the rice wine vinegar. Cover and cook until the mushrooms are tender, about 4 to 6 minutes depending on thickness of mushrooms. Uncover, add the onions and cook until onions are softened, 1 to 2 minutes. Add the noodles and soy sauce and stir-fry briefly to coat the noodles. Add cilantro and toss to mix. Transfer to a platter and serve. Makes 6 side-dish or 3 to 4 entrée servings.

From "Asian Noodles" by Nina Simonds.