**Veg in Hot Garlic Sauce**

Prep time: 15 min Cook time: 10 min

**Ingredients:**

* 2 cups mixed veggies chopped (bell peppers, baby corn, mushrooms, carrots)
* 2 spring onion, finely chopped
* 2 tbsp garlic, finely chopped
* 1 tsp ginger, finely chopped
* 1 onion, finely chopped
* 2 tbsp sunflower oil
* 2 tbsp Cornflour mixed in 2 tbsp water
* 2 tsp red chilli sauce
* 2 tsp Soy Sauce
* 1 tsp Vinegar
* 1 tsp pepper powder
* 1 tsp sugar
* Low sodium salt, as required
* 3-4 cups Vegetable Broth (can be made by powdered broth)

**Instructions:**

1. Heat oil in a pan over medium heat. Add garlic and ginger, sauté for a few seconds until fragrant.
2. Add onions and spring onions, and stir-fry for 1 minute.
3. Add mushrooms first, cook for a few seconds, then add the remaining vegetables. Sauté for 1-2 minutes.
4. Add red chili powder, pepper powder, and sauces (soy sauce, chili sauce, vinegar), and mix well to coat the vegetables.
5. Pour in the vegetable broth. Once it starts to boil, add the cornflour slurry (mix cornflour with a little water beforehand) and stir quickly.
6. Let it simmer for 1-2 minutes, stirring occasionally, until the sauce thickens.
7. Remove from heat and garnish with chopped spring onions.
8. Serve hot with steamed rice or noodles.