



Miele

Steamed Asian greens

By Miele

10 minutes

Preparation Time

5 minutes

Cooking Time

10 serves

Serves

INGREDIENTS

700 g bok choy (4 heads)
500 g broccolini
200 g snow peas

Dressing

2 cm piece fresh ginger,
peeled, finely grated
2 garlic cloves, finely sliced
½ tsp sugar
2 tbsp soy sauce
1 tbsp rice wine vinegar
½ long red chilli
2 tbsp peanut oil
2 tbsp sesame oil

To serve

1 long red chilli, sliced on
the
diagonal

Miele Accessories

Perforated steam container

METHOD

Asian greens

1. Place the bok choy, broccolini and snow peas in a large perforated steam container.
2. Steam at 100°C for 2 minutes.

Dressing

1. Combine the ginger, garlic, sugar, soy sauce, vinegar and chilli and place in a heatproof bowl.
2. Heat oils in a small saucepan on a low heat, induction setting 1, until the surface shimmers. Pour over the dressing ingredients and stir.

To serve

1. Place Asian greens onto a serving dish and immediately pour over prepared dressing. Garnish with sliced chilli.

Hints and tips

- Dressing will keep in the fridge for one week.