



**Miele**

# Steamed salmon, basmati rice, bok choy and kimchi

By Miele

**5 minutes**

Preparation time

**25 minutes**

Cooking time

**4**

Serves

## INGREDIENTS

- 4 salmon fillets, skinned and de-boned
- 2 cups basmati rice
- 4 bok choy, washed, halved

### To serve

- Kimchi
- Soy sauce
- Sesame oil
- Crispy shallots

## METHOD

1. Place rice in an unperforated steam container and add 3 cups of water.
2. Place the salmon fillets in a baking paper lined perforated steam container.
3. Place the bok choy in a perforated steam container.
4. Place rice in the steam oven and Steam at 100°C for 9 minutes.
5. After 9 minutes, add the salmon and Steam the rice and salmon at 100°C for 4 minutes.
6. After 4 minutes add the bok choy and Steam all items at 100°C for 2 minutes.

### To serve

1. Remove from the steam oven and serve with kimchi, soy sauce, sesame oil and crispy shallots.

## Hints and tips

- You can use the menu planning function if available on your appliance and follow the instructions.