

**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

## 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.