



UCCOOK

Crunchy Greens & Miso Dressing

with jasmine rice, guacamole & pickled ginger

Hands-on Time: 25 minutes

Overall Time: 45 minutes

Veggie: Serves 1 & 2

Chef: Rhea Hsu

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	555kJ	1934kJ
Energy	133kcal	462kcal
Protein	2.8g	9.7g
Carbs	21g	72g
of which sugars	3g	10.6g
Fibre	2.1g	7.3g
Fat	4.2g	14.5g
of which saturated	0.6g	2.1g
Sodium	167mg	580mg

Allergens: Gluten, Sesame, Wheat, Sulphites, Tree Nuts, Soy

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
75ml	150ml	Jasmine Rice <i>rinse</i>
100g	200g	Pak Choi <i>trim at the base, separate leaves & rinse thoroughly</i>
25ml	50ml	Asian Dressing <i>(10ml [20ml] Rice Wine Vinegar, 5ml [10ml] Honey & 10ml [20ml] Sesame Oil)</i>
5ml	10ml	Miso Paste
40ml	80ml	ButtaNutt Macadamia Nut Yoghurt
10g	20g	Fresh Ginger <i>peel & grate</i>
5ml	10ml	Mixed Sesame Seeds
80g	160g	Green Beans <i>rinse & cut in half</i>
50g	100g	Edamame Beans
1 unit	1 unit	Guacamole
15g	30g	Pickled Ginger <i>drain & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water

1. **NOT YOUR AVERAGE RICE** Place the rice in a pot with 150ml [300ml] of salted water. Cover and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork, stir through the pak choi leaves, and ½ the dressing. Set aside.

2. **ASIAN DRESSING** In a small bowl, loosen the miso paste with the remaining Asian dressing. Add the macadamia yoghurt, the ginger (to taste), and seasoning. Loosen with a splash of water (if necessary). Set aside.

3. **TOASTED** Place the mixed sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

4. **GREEN IS GOOD** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the green beans and the pak choi stems until starting to char, 4-5 [5-6] minutes (shifting occasionally). In the final 1-2 minutes, add the edamame beans. Remove from the pan, season, and cover.

5. **GET BOWLED OVER!** Bowl up the loaded rice. Top with the green beans and edamame beans. Dollop over the guacamole. Drizzle over the remaining dressing and sprinkle over the sesame seeds. Garnish with the pickled ginger. Wow, Chef!