



UCCOOK

Crunchy Greens & Miso Dressing

with jasmine rice, guacamole & pickled ginger

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Veggie: Serves 3 & 4

Chef: Jade Summers

Nutritional Info

	Per 100g	Per Portion
Energy	577kJ	3162kJ
Energy	138kcal	756kcal
Protein	3.2g	17.4g
Carbs	17g	92g
of which sugars	2.4g	13g
Fibre	3.5g	19.1g
Fat	6.8g	37.5g
of which saturated	0.4g	2.1g
Sodium	200mg	1096mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300g	400g	Pak Choi
240g	320g	Green Beans
45g	60g	Pickled Ginger
30g	40g	Fresh Ginger
225ml	300ml	Jasmine Rice <i>rinse</i>
75ml	100ml	Asian Dressing <i>(30ml [40ml] Rice Wine Vinegar, 15ml [20ml] Honey & 30ml [40ml] Sesame Oil)</i>
15ml	20ml	Miso Paste
125ml	160ml	ButtaNutt Macadamia Nut Yoghurt
15ml	20ml	Mixed Sesame Seeds
150g	200g	Edamame Beans
2 units	2 units	Guacamole

From Your Kitchen

Oil (cooking, olive OR coconut)
Seasoning (Salt & Pepper)
Water

1. PREPARATION STATION Trim the pak choi base, separate the leaves and rinse thoroughly. Rinse, trim and halve the green beans. Drain and roughly slice the pickled ginger. Peel and grate the ginger.

2. NOT YOUR AVERAGE RICE Rinse the rice and place in a pot with 450ml [600ml] 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.

3. 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.

4. 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.

5. 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, 5-6 [6-7] minutes (shifting occasionally). In the final 1-2 minutes, add the edamame beans. Remove from the pan, season, and cover.

6. 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 garnish with the pickled ginger. Wow, Chef!