

Asian style Broccolini (V GF)

Recipe source: modified from <https://www.recipetineats.com/bok-choy-in-ginger-sauce/>

Fresh from the garden Broccolini or Greens (such as pakchoy, mizuna, celery, silverbeet)

Equipment	Ingredients
Large bowls and colander	6 cups + Broccolini or Greens
Small bowls	1/4 cup ginger , finely julienned (or 1 tbsp garlic)
Measuring spoons and cups	1/4 cup water
Measuring jugs	2 Tbsp sunflower oil
Chopping boards	Sauce
Vegetable knife	3 tsp cornflour
Scissors	1 1/2 tsp tamari (GF)
Large fry pan	1 tsp vegetarian stir fry sauce
Wooden spoon, Spatulas	2 tsp chicken style stock powder (V GF)
Large serving spoons	1/4 cup water
	1/4 tsp cooking salt
	Pinch of pepper

What to do

Wash Broccolini (or greens) in a bowl of cold water and drain in a colander.

Dry in a tea towel.

Chop Broccolini into small pieces. Use the stems too.

Make Sauce

Measure out the sauce ingredients.

Stir sauce ingredients except the water in a jug until cornflour is dissolved.

Then stir in 1/4 cup water.

Cook the Broccolini

Peel and finely julienne ginger.

Turn large non-stick pan onto medium heat. Add 2 Tbsp sunflower oil.

Add chopped ginger to the pan.

Once the ginger starts sizzling, sauté for 1 minute until it turns light golden and is a bit floppy.

Add Broccolini (or greens) a cup at a time, and use 2 spatulas to toss with the ginger for around 15 seconds to coat.

Turn heat up to medium, pour 1/4 cup water over. Cover with lid and steam for just 45 seconds.

Add the Sauce

Remove lid, the Broccolini (or greens) while still be a bit underdone, pour in sauce, toss for 30 seconds until sauce changes from opaque to clear, and thickens.

The Broccolini should be floppy but still with a soft crunch. If the sauce gets too thick add a tiny splash of water and mix well.

Simmer for 1 minute. Transfer to a serving platter.

Serve and ENJOY!