

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) will 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 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!