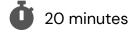




Stir fried Banana Blossom

with Charred Asian Greens

Classic Asian flavours of ginger, soy and sesame combine to make this stir fry a speedy but tasty dinner. The inclusion of banana blossom adds texture and bonus nutrition.







Spice it up!

You can slice and add the Asian greens into the stir fry if preferred. Add some sambal oelek or similar for extra flavour.

92g

FROM YOUR BOX

BASMATI RICE	150g
GINGER	1 piece
SPRING ONIONS	4
CARROT	1
TINNED BANANA BLOSSOM	400g
PAK CHOY	2 bulbs
ROASTED CASHEWS	1 packet (40g)
BEAN SHOOTS	1 bag (250g)

FROM YOUR PANTRY

sesame oil, pepper, soy sauce, rice wine vinegar (or other), sugar (of choice), chilli flakes

KEY UTENSILS

saucepan, large frypan

NOTES

Add more or less chilli flakes to taste.

If you like your stir fry sauce thicker, add a little corn flour dissolved in water



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. MAKE THE SAUCE

Grate ginger into a bowl and whisk together with 2 tbsp soy sauce, 1 tbsp vinegar, 1/2 tbsp sesame oil, 1 tsp sugar, 1/4 tsp chilli flakes (optional, see notes) and pepper.



3. PREPARE INGREDIENTS

Slice spring onions (keep some green tops for garnish) and carrot. Drain and roughly chop banana blossom. Halve pak choy and roughly chop cashews. Keep separate.



4. CHAR THE PAK CHOY

Heat a large frypan or wok with oil. Add halved pak choy and cook for 2-3 minutes turning when lightly charred and tender. Season with 1/2 tbsp soy sauce and pepper. Cook in batches if necessary. Remove to a plate, keep pan over heat.



5. COOK THE STIR FRY

Add a little extra oil to pan. Add prepared vegetables and banana blossom. Cook for 3-4 minutes then add chopped cashews, 1/2 bag bean shoots and sauce. Bring to a simmer and remove from heat (see notes). Season with extra soy sauce and pepper.



6. FINISH AND SERVE

Divide rice between bowls. Top with stir fry and pak choy. Garnish with remaining bean sprouts and reserved spring onion tops.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



