



Steamed salmon, basmati rice, bok choy and kimchi

By Miele

5 minutes

Preparation time

25 minutes

Cooking time

4

Serves

INGREDIENTS

4 salmon fillets, skinned and de-boned

2 cups basmati rice

4 bok choy, washed, halved

To serve

Kimchi

Soy sauce

Sesame oil

Crispy shallots

METHOD

- 1. Place rice in an unperforated steam container and add 3 cups of water.
- 2. Place the salmon fillets in a baking paper lined perforated steam container.
- 3. Place the bok choy in a perforated steam container.
- 4. Place rice in the steam oven and Steam at 100°C for 9 minutes.
- 5. After 9 minutes, add the salmon and Steam the rice and salmon at 100°C for 4 minutes.
- 6. After 4 minutes add the bok choy and Steam all items at 100°C for 2 minutes.

To serve

1. Remove from the steam oven and serve with kimchi, soy sauce, sesame oil and crispy shallots.

Hints and tips

• You can use the menu cooking function if available on your appliance and follow the instructions.