

## Steamed Fish & Greens with Ginger Sauce

| <u>Ingredient</u>       | <u>Quantity</u>      | <u>Instruction</u> |
|-------------------------|----------------------|--------------------|
| maple syrup             | ¼ cup                |                    |
| soy sauce               | 1 TBLSP              |                    |
| hot toasted sesame oil  | ½ tsp                |                    |
| hot pepper flakes       | ¼ tsp                |                    |
| fresh ginger            | half a finger length | grated             |
| salmon                  | 1 to 2 pieces        |                    |
| bok choy or swiss chard | 1 large bunch        |                    |
| fresh ginger            | half a finger length | grated             |

- In a small bowl, whisk together sauce ingredients from syrup to ginger.
- In the bottom steamer, place chopped bok choy or swiss chard.
- In the top steamer, place a leaf of swiss chard and put a piece or two of salmon on top.
- Slice a half finger of ginger thinly and place the slices over the salmon.
- Boil water in a pot that fits under and supports your bamboo steamers, then place both steamers, greens closer to the boiling water and fish on top, to steam for 10 minutes. If steam is pouring out of the steamers, then lower the stovetop temperature a bit.
- On a dinner plate, serve the greens with the fish on top, then spoon the sauce over all of it.

