

Chinese Broccoli Recipe

Ingredients: Serves 10

2 liters cold water

One 1-inch-thick slice fresh ginger, lightly smashed

1½ tablespoons sugar

900 g Chinese broccoli, old leaves and hard ends of stems removed

2 tablespoons fried onions

Method:

Place the water, ginger and sugar in a pot and bring to a boil over high heat. Add the Chinese broccoli, making certain it is completely immersed. Allow the water to return to a boil and cook for 2 minutes, uncovered. Drain off the water, transfer to a heated serving platter, cut the stalks into bite-sized pieces, and toss with fried onions. This Chinese Broccoli is best served with Lamb Stew in Claypot.

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