Bimi stir-fried salad with onion and pak choi



Ingredients

4

- 4 packets bimi (asparagus broccoli)
- 50 g Bresc WOKchilli
- 2 red onions.
- 250 g shiitake
- 1 small head pak choi
- 100 g cashew nuts
- 10 g Bresc Garlic chopped
- 40 g sunflower oil
- 10 g sesame oil
- 10 g fish sauce
- 5 g furikake (Japanese sprinkles)
- 100 g bean sprouts

Used Bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Green & red chilli WOK 450g

Preparation method

Remove the stalks from the shiitake and cut them into slices.
Coarsely chop the remaining ingredients except the cashew nuts.
Heat the oil in the work and fry the bimi, onions and shiitake.
Add the garlic, cashew nuts, pak choi, fish sauce and sesame oil.
Leave to cool, mix in the bean sprouts and sprinkle the furikake over it.

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