

Miang Kham

Quick, fresh and zesty - street food at its best!

Ingredients

1 lime, cut into tiny pieces
1 piece ginger, cut into tiny cubes (rinse off in cold water once chopped)
1 red onion, cut into tiny cubes
1/2 cup roasted peanuts, chopped
1/2 cup coconut flakes
5 green chillies, chopped into tiny discs
1 lemon grass cut into small chunks
20 bok choy leaves / or tender spinach leaves
6 tbsp sweet plum sauce

Method

To assemble the Miang Kham, prepare all the ingredients and place into individual bowls, arranged around the pile of bok choy leaves.
To eat, place a small amount of the different fillings into the bok choy, drizzle with a little plum sauce, wrap up and enjoy.

THE
COOKERY

by The Secret Jozi Chef

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