

# Miang Kham

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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

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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