

## 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



Garlic chopped 1000g



Garlic chopped 450g



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 wok 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.