

Recipe STEAMED GINGER AND SOY SNAPPER CUTLETS WITH ASIAN GREENS

Ref No. ANP005

INGREDIENTS:

- 4 Snapper Cutlets
- 1 Tbls Soy Sauce
- 4 Tbls **WINN GINGER**, roughly chopped
- Sea Salt to taste
- 1 Bunch Fresh Coriander Leaves
- Steaming Liquid 3 cups of citrus Flavoured Tea of your choice
- 1 Tbls of **WINN GINGER** roughly chopped

METHOD:

Dip snapper cutlet into soy sauce and place chopped **WINN GINGER** and salt onto cutlet. Place coriander leaves in bamboo steamer, place cutlets directly onto coriander. Steam over tea mixture for 10 – 12 minutes. Serve beside steamed Asian Greens and garnish with a generous squeeze of lime juice.

Serves 4

