

## Grilled Bok Choy with Miso Butter



### *Ingredients*

6 heads bok choy	2 tbsp extra virgin olive oil
1/3 cup unsalted butter, softened	1/2 lemon, juiced
1/3 cup white miso paste	Salt and freshly ground black pepper
1/4 cup macadamia nuts, coarsely chopped	

### *Directions*

Step 1 – Cut most of the green leaves from the bok choy, then cut the bok choy bulbs in half lengthways. Rinse the bulbs and leaves well to remove any grit, shake to remove excess water and pat dry. Shred the green leaves coarsely and set aside.

Step 2 – Mix the butter and miso paste in a small bowl to combine and set aside.

Step 3 – Mix the olive oil, lemon juice, salt and pepper in a small bowl and set aside.

Step 4 – Heat your BBQ to medium high heat (200°C) and ensure the grills are clean.

Step 5 – Using your hands, generously coat the bok choy bulbs in the miso butter mixture.

Step 6 – Place the bulbs cut side down directly onto the grill and cook for around 5 minutes or until charred. Turn the bulbs over and cook for a further 5 minutes.

Step 7 – While the bulbs are cooking, thinly shred the bok choy leaves, toss in the olive oil and lemon mixture and arrange on a plate.

Step 8 – Remove the cooked bulbs from the BBQ, arrange on top of the shredded leaves and sprinkle with the chopped macadamia nuts. Serve immediately

