

Convenient cooking at your fingertips!

Multifunction Pot Recipe E-Book



morphy richards
smart ideas for your home



Multifunction Pot

The Multifunction Pot comes with 3 accessories so you can grill, slow cook, steam, fry and more to create a variety of delicious meals with just one pot!



Grill Pan



Deep Pan



Steam Rack

18 Recipes For Your Multifunction Pot

Grill, slow cook, steam, fry and more!

Grill Pan

- Smokey Grilled Corn
- Grilled Satay Chicken
- Grilled Prawn & Haloumi Salad
- Vietnamese-Style Grilled Cod & Herb Salad
- Grilled Veggies & Chorizo Salad

Deep Pan

- Chinese-Style Hot Pot
- Nasi Goreng
- Stuffed Apples with Caramel Sauce
- Vegetable Biryani
- Tortellini with Lamb & Parmesan Meatballs
- Chicken Tikka Masala

Steam Rack

- Steamed Pork Buns
- Steamed Veggies with Sweet Soy Butter Sauce
- Steamed Teriyaki Chicken with Chilli Soy Sauce
- Steamed Pork & Prawn Wontons
- Steamed Coconut Custard
- Spiced Yoghurt Cauliflower
- Steamed Cod with Ginger Soy Sauce

morphyrichards

DISCLAIMER: Images in this booklet are for pictorial reference only and may differ from the actual recipe. For more information, visit www.morphyrichards.com.au.





A go-to
Summer side
infused with zesty
and buttery
flavours!

Grill
Pan

4
Serves

20
Minutes

Smokey Grilled Corn

Ingredients

- 50g butter, melted
- 1 tablespoon lemon juice
- 1 teaspoon smoked paprika
- 1/4 teaspoon dried chilli flakes
- 2 tablespoons spring onions, finely chopped
- 2 tablespoons flat-leaf parsley, chopped
- Salt and freshly ground pepper, to taste
- 4 corn cobs, husks on
- Cooking oil spray (of your choice)

Method

- Add butter, lemon juice, paprika, chilli, spring onion and parsley to a small bowl; season with salt and pepper, and mix to combine.
- Fold corn husks back to expose corn kernels and tie with kitchen string; remove silk.
- Place the Grill Pan into your Multifunction Pot; preheat on high and spray the Grill Pan with cooking oil.
- Add corn and grill for 20 minutes, or until charred; brushing with butter mixture and turning occasionally.
- Serve with a drizzle of the butter mixture.

This satay chicken recipe is full of flavour and easy to make!

Grilled Satay Chicken

Ingredients

165g can coconut milk
1/3 cup crunchy peanut butter
1 tablespoon lemongrass paste
1 tablespoon kecap manis
2 tablespoons lemon juice
2 cloves garlic, crushed
2 teaspoons ginger, finely chopped
2 teaspoons ground cumin
2 teaspoons ground coriander
1/2 teaspoon turmeric
1/2 teaspoon dried chilli flakes
1kg chicken thigh fillets
Cooking oil spray (of your choice)
Cooked rice, to serve
Side salad, to serve (optional)
Lime wedges, to serve
Chopped coriander, to serve

Method

Add coconut milk, peanut butter, lemongrass paste, kecap manis, lemon juice, garlic, ginger, cumin, coriander, turmeric and chilli flakes to a large bowl; mix to combine.

Add chicken; mix to combine.

Cover and refrigerate for at least 1 hour to marinate.

Place the Grill Pan into your Multifunction Pot; preheat on high and spray the Grill Pan with cooking oil.

Add chicken and grill in batches for 4 minutes on each side, or until cooked through.

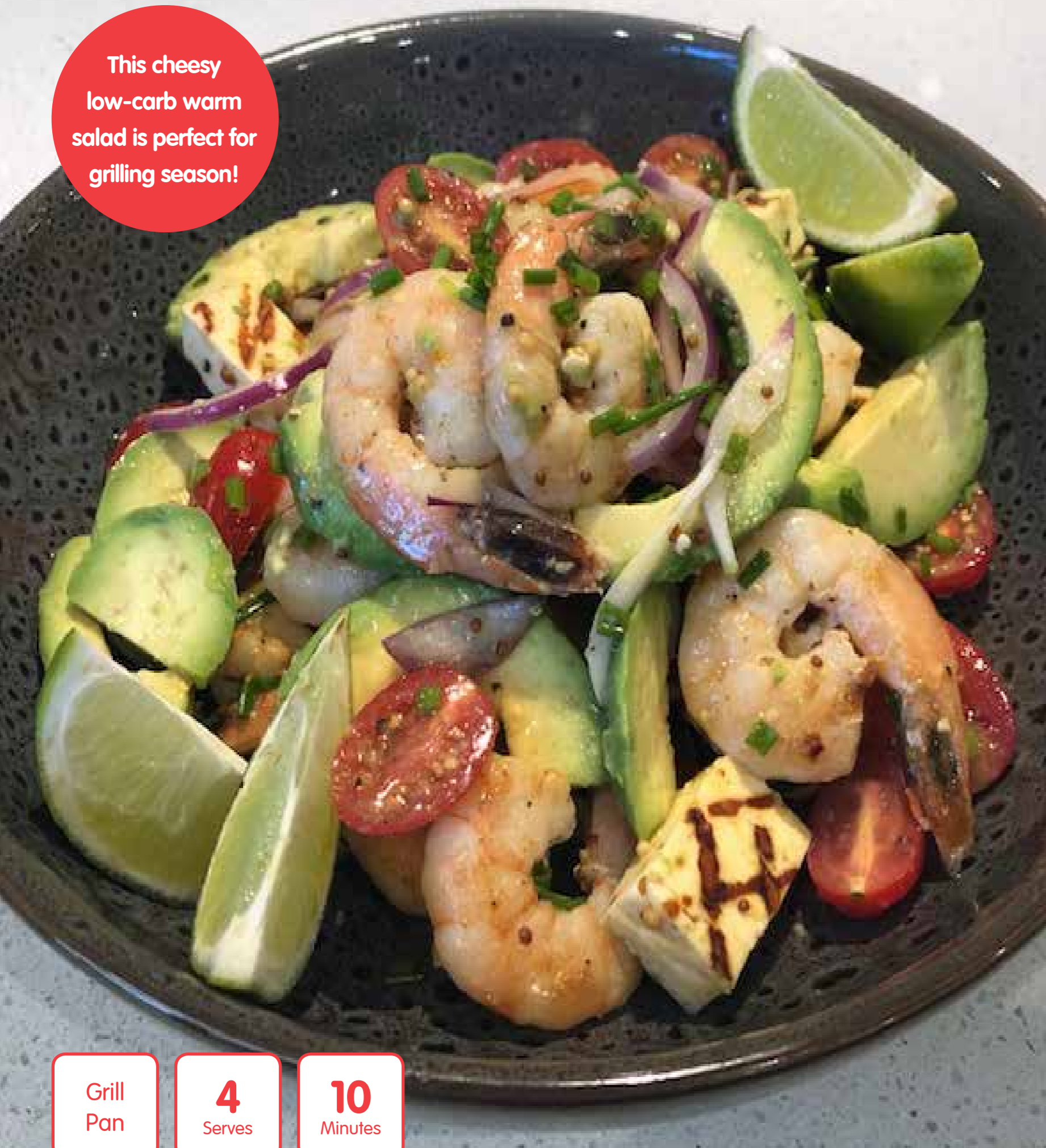
Serve with rice, salad and lime wedges on the side, and sprinkle with coriander.

Grill
Pan

4
Serves

10
Minutes

This cheesy low-carb warm salad is perfect for grilling season!



Grill
Pan

4
Serves

10
Minutes

Grilled Prawn and Haloumi Salad

Ingredients

- Cooking oil spray (of your choice)
- 500g fresh medium king prawns, peeled, deveined and tail on
- 250g haloumi, cut into 1cm-thick slices
- 1 large avocado, sliced
- 1/2 cup cherry tomatoes, halved
- 1/2 small red onion, thinly sliced

Salad Dressing

- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- 1 teaspoon seeded mustard
- Zest of 1 lemon
- Salt and freshly ground pepper, to taste

Method

Place the Grill Pan into your Multifunction Pot; preheat on medium-high and spray the Grill Pan with cooking oil.

Add prawns and cook until just cooked through, turning once; transfer to a serving bowl and spray the Grill Pan with cooking oil.

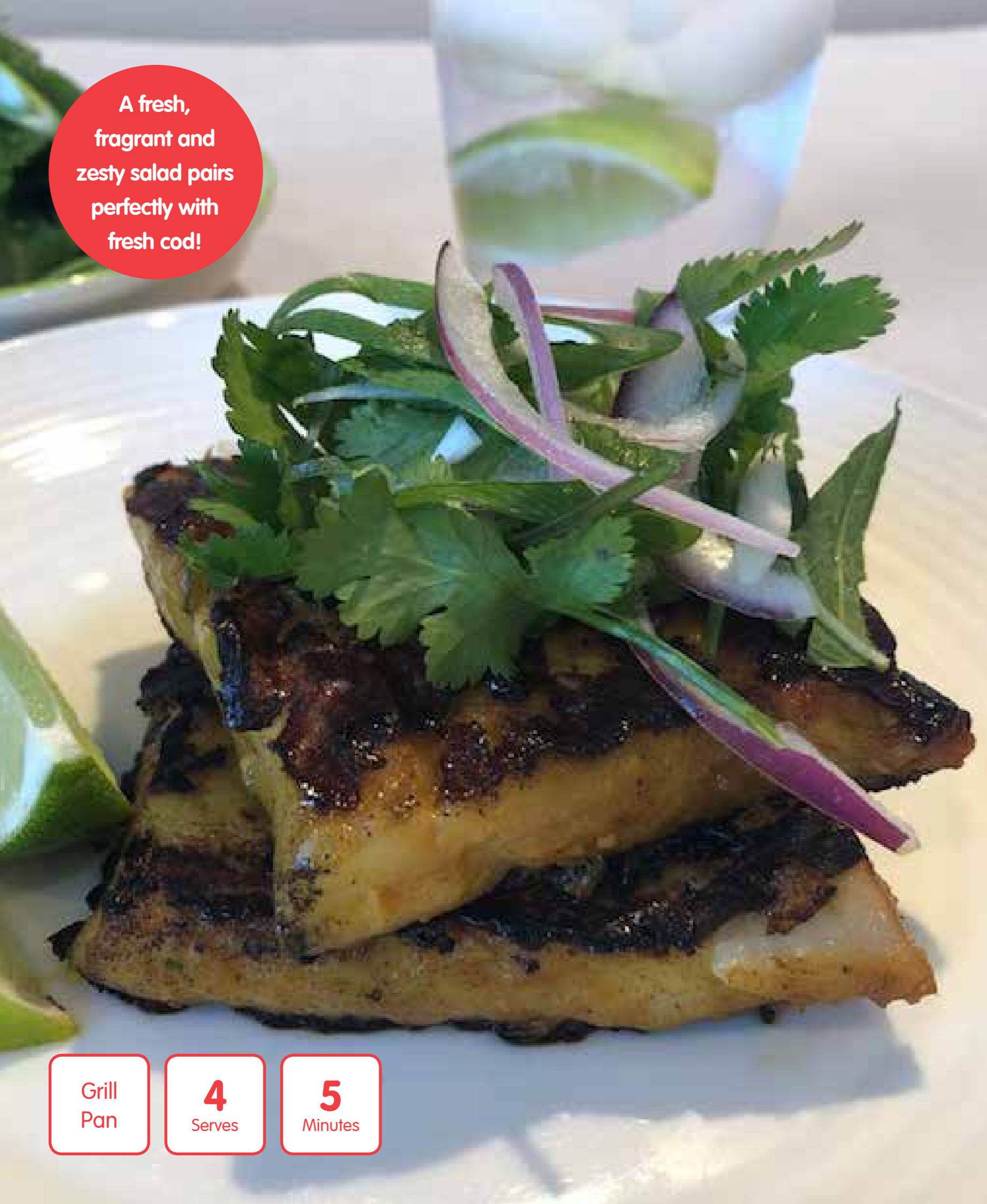
Add haloumi and cook for 1-2 minutes on each side, or until golden brown and charred; transfer to the serving bowl.

Add avocado, tomatoes, and onion to the serving bowl; mix to combine.

Add all salad dressing ingredients to a mason jar; shake to combine.

Drizzle dressing over salad; toss to combine.

A fresh,
fragrant and
zesty salad pairs
perfectly with
fresh cod!



Grill
Pan

4
Serves

5
Minutes

Vietnamese-Style Grilled Cod and Herb Salad

Ingredients

600g cod fillets
1 tablespoon spring onion,
finely chopped
3 cloves garlic, chopped
2 teaspoons ginger, finely chopped
2 tablespoons fish sauce
1 tablespoon kecap manis
1 tablespoon sugar
1 teaspoon turmeric powder
Cooking oil spray (of your choice)

Herb Salad

1 cup coriander, roughly chopped
1 cup mint, roughly chopped
1/2 cup spring onion, chopped
1/4 red onion, thinly sliced
1 small Lebanese cucumber, sliced
1 tablespoon vegetable oil
2 tablespoons lime juice
Salt and freshly ground pepper,
to taste

Method

Add cod, spring onion, garlic, ginger, fish sauce, kecap manis, sugar and turmeric to a bowl; mix to combine.

Cover and refrigerate for 30 minutes to marinate.

Meanwhile, add coriander, mint, spring onion, onion and cucumber in a bowl.

Add oil, juice, salt and pepper to a mason jar; shake to combine.

Drizzle dressing over salad; toss to combine.

Place the Grill Pan into your Multifunction Pot; preheat on medium-high and spray the Grill Pan with cooking oil.

Add marinated cod and grill for 2-3 minutes per side, or until just cooked through.

Serve cod with the herb salad.

This nutritious gem of a salad is hearty and so full of flavour!



Grill
Pan

4
Serves

15
Minutes

Grilled Veggies and Chorizo Salad

Ingredients

Cooking oil spray (of your choice)
1 red capsicum, sliced
1 red onion, quartered
3 zucchinis, cut into 1cm-thick slices
250g cherry tomatoes
1 chorizo, halved lengthways

Salad Dressing

1 tablespoon balsamic vinegar
2 tablespoons olive oil
1 clove garlic, crushed
1 tablespoon parsley, chopped
Salt and freshly ground pepper, to taste

Method

Place the Grill Pan into your Multifunction Pot; preheat on medium-high and spray the Grill Pan with cooking oil.

Add capsicum and onion, grill until charred and onion is translucent; transfer to a plate.

Add zucchini and grill until charred and tender; transfer to a plate.

Add tomatoes and grill until skins blister; transfer to a plate.

Add chorizo and grill for 5 minutes, or until browned and crispy; transfer to a chopping board and slice into 1cm-thick slices.

Slice vegetables into bite-size pieces.

Transfer grilled vegetables and chorizo to a serving bowl; mix to combine.

Add all salad dressing ingredients to a mason jar; shake to combine.

Drizzle dressing over salad; toss to combine.



This hearty and comforting soup is great all year around!

Deep Pan

4 Serves

30 Minutes

Chinese-Style Hot Pot

Ingredients

2 1/2L chicken stock
60ml soy sauce
60ml Chinese cooking wine
1 1/2 tablespoons sesame oil
4 cloves garlic, finely chopped
3cm piece ginger, peeled and cut into thin strips
500g chicken breast fillets, thinly sliced
200g thick rice noodles
4 spring onions, chopped
4 baby bok choy, trimmed and thinly sliced
100g button mushrooms, thinly sliced
100g cabbage, thinly sliced
100g bean sprouts

Method

Place the Deep Pan into your Multifunction Pot; heat chicken stock, soy sauce, wine, sesame oil, garlic and ginger on high.

Bring stock to a boil, then reduce to simmer on medium-low heat for 4 minutes, covered.

Add chicken and cook for 5-7 minutes, or until just cooked through.

Add noodles and cook until tender.

Divide spring onion, bok choy, mushrooms, cabbage and bean sprouts between 4 serving bowls; ladle hot soup over vegetables.

Serve immediately with chicken and noodles.

This hearty meal is so easy to make and tastes fantastic!



Nasi Goreng

Ingredients

- 4 tablespoons vegetable oil
- 400g chicken thigh fillets, thinly sliced
- 300g medium green king prawns, peeled and deveined
- 4 spring onions, chopped
- 3 cloves garlic, crushed
- 1 long red chilli, deseeded and chopped
- 2 teaspoons shrimp paste
- 1 1/3 cups Jasmine or long grain white rice, cooked and cooled in the fridge
- 2 tablespoons kecap manis
- 1 tablespoon soy sauce
- Salt and freshly ground pepper, to taste
- 4 eggs

Method

Place the Deep Pan into your Multifunction Pot; heat 1 tablespoon oil on medium-high.

Add chicken and cook until golden brown; transfer to a plate and heat 1 tablespoon oil.

Add prawns and cook for 3 minutes, or until just cooked through; transfer to a plate and heat 1 tablespoon oil on medium.

Add spring onion, garlic, chilli and shrimp paste; cook until fragrant.

Add rice, kecap manis, soy sauce, salt and pepper, chicken and prawns; mix to combine.

Transfer to a large bowl; cover to keep warm.

Wipe the Deep Pan clean with paper towel; heat 1 tablespoon oil on medium-high.

Crack eggs into the Deep Pan; fry until sunny side up, or to your liking.

Season eggs with salt and pepper.

Divide rice between 4 serving plates and serve with a fried egg on top.

Deep
Pan

4
Serves

25
Minutes



These juicy
dessert apples
are full of nutty
deliciousness!

Stuffed Apples with Caramel Sauce

Ingredients

1/2 cup pecans, chopped
1/2 cup rolled oats
5 tablespoons brown sugar
1 1/2 teaspoons cinnamon
50g butter, softened
1 tablespoon maple syrup
4 red apples, halved and cored
190ml water
2 teaspoons cornflour
Vanilla ice cream, to serve (optional)

Method

Add pecans, oats, 4 tablespoons sugar, cinnamon, butter and maple syrup to a bowl; mix to combine.

Divide mixture between apple halves.

Add water, cornflour and 1 tablespoon sugar to a bowl; mix to combine.

Place the Deep Pan into your Multifunction Pot; heat on medium.

Place apples into the Deep Pan and pour over liquid mixture; bring to a boil on medium heat and reduce to a simmer for 20 minutes, or until apples are tender.¹

Serve with a scoop of ice cream.

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.

Deep
Pan

4
Serves

30
Minutes



A bold and aromatic rice dish flavoured with warm spices!

Deep
Pan

4
Serves

20
Minutes

Vegetarian Biryani

Ingredients

2 tablespoons vegetable oil
1 medium brown onion, chopped
3 cloves garlic, crushed
1 long red chilli, deseeded and finely chopped
2 teaspoons ground cumin
1/2 teaspoon ground coriander
1 cinnamon stick
2 cups Basmati or long grain white rice
750ml vegetable stock
250g broccoli florets
200g green beans, trimmed
100g button mushrooms, sliced
1 red capsicum, deseeded and cut into 2cm squares
Toasted almond flakes, to serve
Sliced spring onion, to serve

Method

Place the Deep Pan into your Multifunction Pot; heat oil on medium.

Add onion, garlic and chilli; cook for 3 minutes, or until onion is translucent.

Add cumin, coriander, and cinnamon; cook for 30 seconds, or until fragrant.

Add rice and stir to coat.

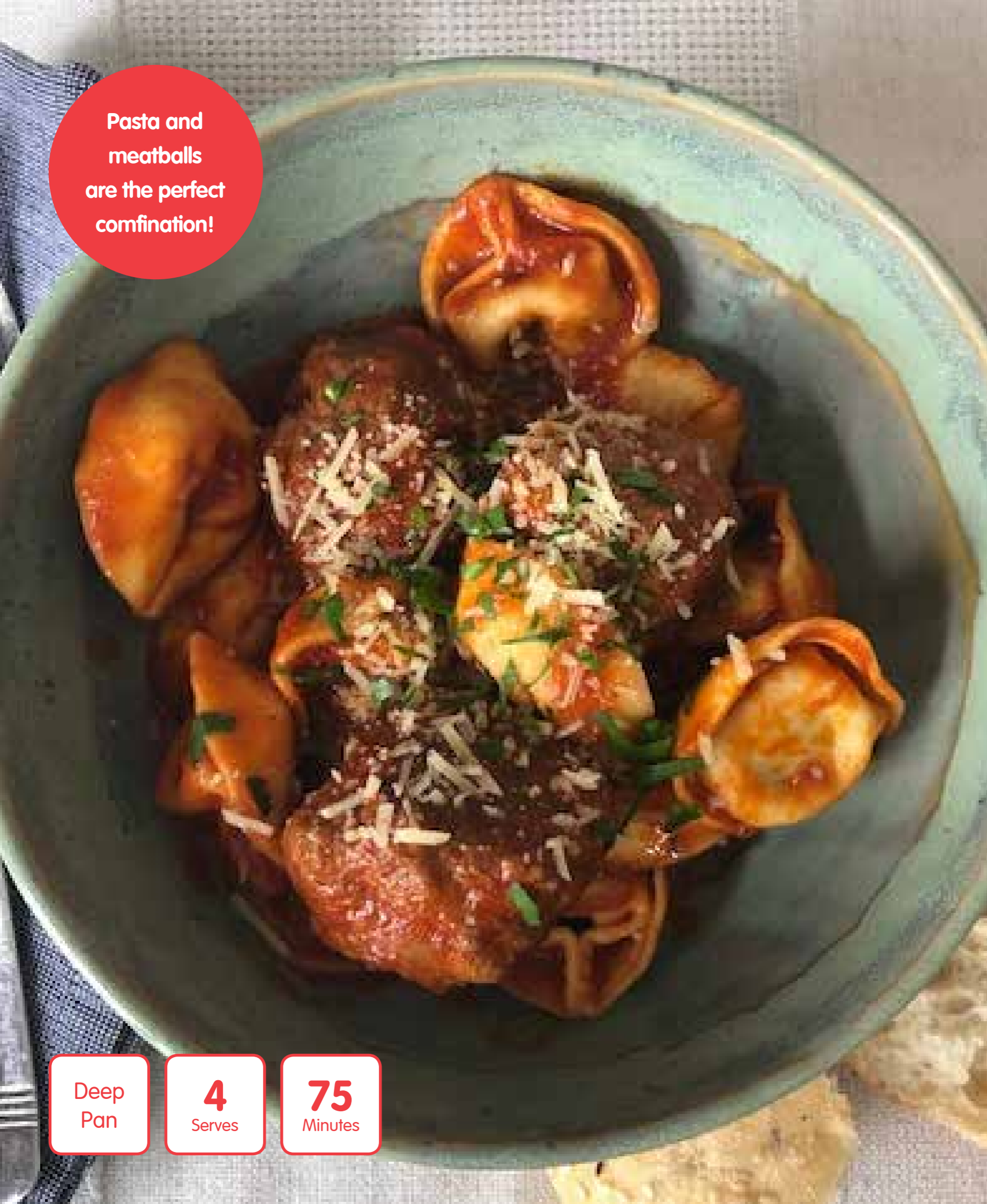
Add stock, broccoli, beans, mushrooms and capsicum.

Reduce to medium-low heat and cook for 12 minutes, covered, or until rice is tender.

Let stand for 5 minutes.

Serve with a sprinkle of almond flakes and spring onion.

Pasta and meatballs are the perfect combination!



Tortellini with Lamb and Parmesan Meatballs

Ingredients

- 1kg lamb mince
- 1/3 cup Parmesan cheese, finely grated
- 1 egg, whisked
- 3 cloves garlic, crushed
- Salt and freshly ground black pepper, to taste
- 2 tablespoons olive oil
- 1 medium brown onion, chopped
- 80ml red wine
- 140g tomato paste
- 700ml passata
- 250ml water
- 2 teaspoons caster sugar
- 500g fresh ricotta tortellini
- Grated parmesan cheese, to serve (optional)
- Chopped parsley, to serve (optional)

Method

- Add mince, Parmesan, egg, garlic, salt and pepper to a bowl; mix to combine.
- Roll mixture into balls.
- Place the Deep Pan into your Multifunction Pot; heat oil on medium-high.
- Add meatballs and cook for 8 minutes, or until browned on all sides; transfer to a plate and cover to keep warm.
- Add onion and cook for 3 minutes, or until softened; increase heat to high.
- Add wine and cook for 1-2 minutes, or until reduced by half.
- Add tomato paste, passata, water, sugar, and season with salt and pepper; mix to combine.
- Add meatballs and bring to a boil, then reduce to simmer on medium-low heat for 30 minutes, covered.
- Add tortellini, cover and cook for 30 minutes, or until tortellini is cooked through.
- Serve with a sprinkle of Parmesan and parsley.

Deep Pan

4 Serves

75 Minutes

So easy to
make in the
comfort of your
own home!



Deep
Pan

6
Serves

45
Minutes

Chicken Tikka Masala

Ingredients

1kg chicken thigh fillets, quartered
4 cloves garlic, chopped
2 teaspoons ginger, finely chopped
1/2 cup Tikka Masala curry paste
170g natural yoghurt
40g butter
1 large onion, finely chopped
2 tablespoons tomato paste
400g can diced tomatoes
250ml cream
1/4 cup chopped coriander
Cooked basmati rice, to serve

Method

Add chicken, garlic, ginger, curry paste and yoghurt to a bowl; mix to combine.

Cover and refrigerate for at least 90 minutes to marinate, or overnight if time allows.

Place the Deep Pan into your Multifunction Pot; melt butter on medium-high heat.

Add onion and cook for 3-4 minutes, or until softened.

Add tomato paste, tomatoes, cream and marinated chicken.

Bring to a boil, then reduce to medium-low heat; cover and simmer for 30 minutes, or until chicken is tender.

Stir through coriander and serve with rice.

These light
and fluffy buns
are stuffed with
aromatic pork!

Deep Pan &
Steam Rack

Makes
10

30
Minutes

Steamed Pork Buns

Ingredients

2 cups plain flour
2 1/2 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
125ml warm water
2 1/2 tablespoons vegetable oil
2 teaspoons sesame oil
1 clove garlic, crushed
2 teaspoons ginger, finely chopped
1 tablespoon spring onion,
finely chopped
250g pork mince
1/4 teaspoon Chinese five spice
1 tablespoon soy sauce
1 tablespoon oyster sauce
2 teaspoons cornflour
60ml rice wine

Method

Sift flour and baking powder into a bowl.

Add salt and sugar; mix to combine.

Combine water and 2 tablespoons vegetable oil in a separate bowl or measuring jug; gradually add to mixture while stirring to form a soft dough.

Sprinkle work surface with flour and turn dough out onto surface; knead until smooth.

Wrap dough in cling wrap and refrigerate for 1 hour.

Place the Deep Pan into your Multifunction Pot and heat 1/2 tablespoon vegetable oil, sesame oil, garlic, ginger, and spring onion on medium-high; cook for 1 minute, or until fragrant.

Add pork and cook until browned, breaking up the mince; add Chinese five spice, soy sauce and oyster sauce.

Combine cornflour and rice wine in a separate bowl; add to mixture.

Bring to a boil and cook until mixture thickens; transfer to a bowl to cool and wipe the Deep Pan clean with paper towel.

Divide dough into 10 and cover with a tea towel to prevent dough from drying out; roll into 10cm rounds.

Place 1 heaped tablespoon of the mixture into the centre of the round; fold round in, pinching the sides together to enclose the filling.

Pour water into the Deep Pan to the level indicated; place the Steam Rack into the Deep Pan and bring water to a bowl on medium-high, then reduce to simmer on medium-low heat.¹

Line the Steam Rack with a sheet of baking paper and place buns onto the Steam Rack without overcrowding; cover and steam for 12–15 minutes, or until puffed and cooked through.²

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.

2. If water starts to evaporate, add more boiling water into the pan.



These tender
crisp mixed
veggies are tasty
and nutritious!

Deep Pan &
Steam Rack

4
Serves

10
Minutes

Steamed Veggies with Sweet Soy Butter Sauce

Ingredients

- 1 bunch Dutch carrots, peeled and trimmed
- 2 bunches asparagus, trimmed
- 2 bunches broccolini, trimmed
- 1 tablespoon butter
- 2 cloves garlic, crushed
- 2 teaspoons lemon zest
- 1 tablespoon kecap manis
- 1 teaspoon sesame seeds, to serve

Method

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Rack into the Deep Pan and bring to a boil on medium-high, then reduce to simmer on medium-low heat.¹

Place carrots onto the Steam Rack; cover and steam for 5 minutes or until just tender.²

Transfer to a plate; place asparagus and broccolini onto the Steam Rack and steam for 2 minutes, or until tender crisp.²

Transfer to a plate; discard the water in the Deep Pan and wipe dry with paper towel.

Place the Deep Pan into your Multifunction Pot; melt butter on medium-high heat.

Add garlic and lemon zest; cook for 1 minute.

Add kecap manis; bring to a boil.

Add vegetables and cook until just heated through.

Serve with a sprinkle of sesame seeds.

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.
2. If water starts to evaporate, add more boiling water into the pan.



This chicken is full of flavour and amazingly tender!

Steam Rack

4 Serves

20 Minutes

Steamed Teriyaki Chicken with Chilli Soy Sauce

Ingredients

1 tablespoon teriyaki sauce
1 tablespoon soy sauce
3 teaspoons sesame oil
2 cloves garlic, finely chopped
1 tablespoon ginger, finely chopped
1 long red chilli, deseeded and finely chopped
800g chicken breast fillets
Cooked rice, to serve
Thinly sliced red chilli, to serve
Thinly sliced spring onion, to serve

Sauce

1 teaspoon sugar
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon hot water
1/2 tablespoon dry chilli flakes
1 tablespoon spring onion, chopped
2 teaspoons sesame seeds, toasted

Method

Add teriyaki sauce, soy sauce, sesame oil, garlic, ginger and chilli to a small jug or bowl; mix to combine.

Add chicken and marinade to a bowl; mix to combine.

Cover and refrigerate for at least 30 minutes to marinate, or overnight if time allows.

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Rack into the Deep Pan and bring water to a bowl on medium-high, then reduce to simmer on medium-low heat.¹


Line the Steam Rack with a sheet of baking paper and place a single layer of chicken onto the Steam Rack; cover and steam for 8–10 minutes, or until just cooked through.²

Meanwhile, add all sauce ingredients to a bowl; mix to combine.

Slice chicken and serve with rice, top with chilli and spring onion.

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.
2. If water starts to evaporate, add more boiling water into the pan.



These light and
tasty wontons are
worth the effort!

Steam
Rack

Makes
30

20
Minutes

Steamed Pork and Prawn Wontons

Ingredients

200g pork mince
200g prawn, peeled,
deveined and chopped
3 spring onions, finely chopped
2 cloves garlic, finely chopped
1 teaspoon ginger, finely chopped
1 tablespoon soy sauce
2 teaspoons sesame oil
1 teaspoon corn starch
1/4 teaspoon sugar
1/4 teaspoon salt
30 square wonton wrappers
Water
Baking paper

Dipping Sauce

1 teaspoon sugar
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon hot water
1/2 tablespoon dry chilli flakes
1 tablespoon spring onion, sliced
2 teaspoons sesame seeds, toasted

Method

Add pork, prawns, spring onion, garlic, ginger, soy sauce, sesame oil, corn starch, sugar and salt in a food processor; pulse to combine mixture.

Place 1 wrapper on a flat surface and place 1½ teaspoons of the mixture into the centre of the wrapper; dip your finger in water and run it around the edge of the wrapper.

Press the wrapper edges together to seal and enclose the filling, making a triangle; wrap the corners from the folded edge of the triangle around the filling.

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Rack into the Deep Pan and bring water to a boil on medium-high, then reduce to simmer on medium-low heat.¹

Line the Steam Rack with a sheet of baking paper and place a single layer of wontons onto the Steam Rack; cover and steam for 10 minutes or until cooked through.²

Meanwhile, add all dipping sauce ingredients to a bowl; mix to combine.

Serve wontons with the dipping sauce.

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.

2. If water starts to evaporate, add more boiling water into the pan.



The coconut custard is rich in flavour and consistency!

Steamed Coconut Custard

Ingredients

4 eggs
1/3 cup brown sugar
190ml milk
270g can coconut cream
Whipped thickened cream, to serve (optional)

Method

Crack eggs into a bowl; add sugar and whisk to combine.

Gradually add milk and coconut cream to mixture, while whisking to combine.

Divide mixture evenly between four 8cm ramekins.

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Rack into the Deep Pan and bring water to a boil on medium-high, then reduce to simmer on medium-low heat.¹

Place the ramekins onto the Steam Rack; cover and steam for 20–30 minutes, or until just set.²

Serve either warm or chilled, with cream.

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.
2. If water starts to evaporate, add more boiling water into the pan.

Steam
Rack

4
Serves

30
Minutes

This cauliflower is dressed in a thick and creamy sauce!



Steam
Rack

4
Serves

20
Minutes

Spiced Yoghurt Cauliflower

Ingredients

700g cauliflower florets
2 teaspoons vegetable oil
2 cloves garlic, crushed
2 teaspoons ginger, finely chopped
1 long red chilli, deseeded and finely chopped
1 teaspoon cumin seeds
1/3 cup natural yoghurt
1/2 teaspoon turmeric powder
2 teaspoons lemon juice
Chopped red chilli, to serve
Cumin seeds, to serve

Method

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated, place the Steam Rack into the Deep Pan and bring water to a boil on medium-high, then reduce to simmer on medium-low heat.¹

Place cauliflower onto the Steam Rack; cover and steam for 5 minutes, or until just tender.²

Meanwhile, heat a small frying pan on medium-high; add oil, garlic, ginger and chilli and cook for 1 minute, or until fragrant.

Add cumin seeds; cook for 1 minute, or until fragrant.

Add yoghurt, turmeric, and spice mixture into a medium serving bowl; mix to combine.

Add cauliflower; mix well.

Serve with meat, fish and/or cooked rice.

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.

2. If water starts to evaporate, add more boiling water into the pan.

So simple yet so delicious, you will be blown away!



Steam
Rack

4
Serves

9
Minutes

Steamed Cod with Ginger Soy Sauce

Ingredients

- 800g cod fillets
- 4 baby bok choy, quartered
- 1 1/2 tablespoons soy sauce
- 1 tablespoon vegetable oil
- 60ml Chinese cooking wine
- 2 cloves garlic, thinly sliced
- 2cm piece ginger, peeled and cut into thin strips
- 1 long red chilli, deseeded and thinly sliced
- 1 teaspoon sugar
- Sliced red chilli, to serve
- Thinly sliced spring onion, to serve
- Cooked rice, to serve

Method

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated, place the Steam Rack into the Deep Pan and bring water to a boil on medium-high, then reduce to simmer on medium-low heat.¹

Line the Steam Rack with a sheet of baking paper and place the cod onto the Steam Rack; cover and steam for 6 minutes, or until just cooked through.²

Transfer to a plate; place bok choy onto the Steam Rack and steam for 2 minutes, or until tender crisp.²

Meanwhile, heat soy sauce, oil, Chinese cooking wine, garlic, ginger, chilli and sugar in a small saucepan on medium and cook for 3 minutes, or until fragrant.

Serve cod with bok choy and rice, drizzle with sauce and top with chilli and spring onion.

Notes

1. If necessary, adjust the temperature to maintain a constant simmer.
2. If water starts to evaporate, add more boiling water into the pan.

Show us your creations!

#multifunctionpot #morphyrichardsau



facebook.com/
morphyrichardsAUS



instagram.com/
morphyrichardsAU

www.morphyrichards.com.au

Convenient Cooking

DISCLAIMER: Images in this booklet are for pictorial reference only and may differ from the actual recipe. For more information, visit www.morphyrichards.com.au.

morphyrichards[®]
smart ideas for your home

