

Yam with Ginger Scallions Salad Recipe

Ingredients: Serves 4

2 large yams (approx. 3½-4 lbs.), peeled and cut into thick rounds
Salt to taste
3 tablespoons extra-virgin olive oil
8 cloves garlic, thinly sliced
4 scallions, cut crosswise into 1" pieces
4 large shallots, peeled and thinly sliced
2 green chilies/capsicum, cored, seeded and thinly sliced
1 2" piece ginger, peeled and cut into paper-thin matchsticks
Freshly ground black pepper, to taste
1 cup basil leaves, coarsely chopped
3 tablespoon fresh lemon/lime juice
1 tablespoon fish sauce (nampla)

Method:

Bring a large pot of salted water to a boil and add yams. Cook until tender approximately 10 minutes. Drain yams in a colander and transfer to a large shallow serving dish. Return pot to the stovetop. Heat oil in the pot over medium-high heat. Add garlic, shallots, scallions, green chilies or capsicum and salt and pepper to taste. Cook, stirring often, until fragrant, 2-3 minutes. Reduce heat to medium low and cook, covered, stirring occasionally, until ginger has softened, 15-20 minutes. Stir the basil into the ginger mixture; cook, uncovered, until basil has softened and released its fragrance (but not lost its bright color), about 30 seconds. Spoon the ginger-basil mixture over the yams. Season with salt and pepper. Right before serving, drizzle the lemon or lime juice over the top.

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