

## Steamed Chicken Breast with Green Beans

Serves 2

### INGREDIENTS

2 chicken breasts  
500 g green beans  
15 g cilantro  
2 cloves garlic  
2 tbs lime juice  
2 tbs white miso paste  
1 tsp agave nectar  
5 tbs Panko  
1 tsp white sesame  
1 tsp black sesame  
2 tsp toasted sesame oil  
1 tsp cayenne pepper  
chili flakes  
salt  
Pepper



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### METHOD

1. Chop the cilantro. Mince the garlic. Add both to a big bowl with lime juice, miso, and agave syrup. Mix to combine and set aside.
2. Preheat the oven to **100°C Full Steam®**. Trim the ends of the green beans and place them on the side of a baking tray. Transfer to the oven and steam for 10 min. in total.
3. Meanwhile, season chicken breasts with salt and pepper. After 5 min of steaming the beans, add the chicken breasts next to them on the baking sheet and steam for further 5 min. Then take everything out of the oven and add the beans to the bowl with the garlic-miso mixture. Season with chili flakes, salt, and pepper and mix well.
4. To make the crunchy topping, heat toasted sesame oil in a pan on Induction Hob heat setting 6. Add cayenne pepper, panko breadcrumbs and sesame seeds and toast until browned, approx. 2 min, tossing frequently. Serve chicken with crunchy topping, green beans and garnish with cilantro. Enjoy!