



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Lettuce**

Lemon Pak Choi

Ingredients:

1 large head pak choi(bok choy), ends trimmed, sliced and rinsed
2 Tbs olive oil
Kosher salt
¼ tsp crushed red pepper flakes
4 cloves garlic, minced
lemon wedges

Directions:

In a wide rimmed sauté pan, heat olive oil over medium heat. Add garlic and red pepper flakes. Lightly sauté for about 30 seconds, taking care not to burn the garlic. Add sliced pak choi. Cook for about two minutes until it has become tender but still has some crispness to it. Remove from heat. Squeeze a few lemons over top according to your taste and sprinkle with salt.