



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Pak Choi**

Pak Choi Slaw

Ingredients:

1 large head pak choi, ends trimmed and rinsed
1 cup shredded carrots
3 green onion, sliced thin
2 radishes, shredded or diced small
½ cup rice vinegar
3 Tbs sesame oil
2 Tbs sugar
½ tsp salt
2 Tbs Dijon mustard

Directions:

In a small bowl, whisk together the vinegar, sesame oil, sugar, salt, and mustard until the sugar has dissolved. Cover and let sit in the refrigerator for 30 minutes. In a large bowl, combine the carrots, green onion, and radish. Take your head of pak choi, and like you would a head of lettuce, remove any wilted pieces from the outside by peeling them back and tearing at the root end. Cut the root end off and rinse the pieces under cold water. Slice each piece of the pak choi into very thin slices and add to the carrot mixture. Dress with the sesame vinaigrette and enjoy!