

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Mixed Greens Salad with Miso Garlic Vinaigrette

**Hero ingredient: Kale, Mustard Greens, Swiss Chard**

### Ingredients

- 1 bunch of Kale, washed & diced
- 1 bunch of Mustard Greens, washed & diced
- 1 bunch of Swiss Chard, washed & diced
- Miso Garlic Lemon Dressing
  - ½ c of Lemon Juice, freshly squeezed
  - 1 tsp of Rice Vinegar
  - 1/6 c of White Miso Paste
  - 1 tbsp of Garlic, minced
  - 1 tsp of Ginger, minced
  - 1/3 c of Olive Oil
  - Salt, to taste
  - Honey, to taste

\*ALLERGIES: Soy, Wheat

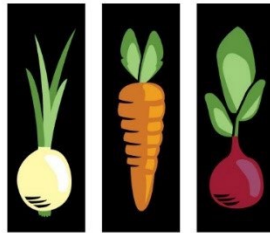
---

Yield: 2-3 servings

Time: 20 minutes

### Directions

Wash your Kale, Mustard Greens, and Swiss chard. Remove the stem from the kale and Swiss chard by folding the leaves in half and cutting out the stem. Keep the Swiss chard stems and discard the kale stems. Dice your kale, mustard greens, and Swiss chard to biteable pieces, and oblique the Swiss chard stems (this means to cut the stem at a diagonal). In a separate container add your lemon juice, rice vinegar, white miso paste, and minced garlic and ginger. Begin whisking and drizzle in your olive oil. Add salt and honey to taste. Drizzle your dressing over your mixed diced greens and massage them for one to two minutes.



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Curry Remoulade

### Ingredients

- 1 jar of Vegan Mayonnaise, or regular
- 2 tbsp of Dijon Country Style Mustard, or Creole
- ½ tbsp of Black Vinegar (optional)
- 1 tsp of White Wine Vinegar
- 1 ½ tsp of Hot Sauce, I used Valentina
- 2 tbsp of Japanese Curry Powder, or Flakes
- ½ tbsp Garlic, minced
- ¾ c of Pickles, diced
- 3 tbsp of Capers, diced
- Salt, to taste

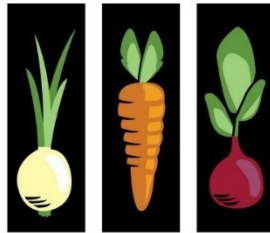
---

Yield: 1 qt

Time: 5 minutes

### Directions

Combine all the ingredients in a bowl and mix well. Adjust to taste.



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Lion's Mane 'Crab' cake

### Ingredients

- 1 lb. of Lion's Mane Mushrooms
- ½ c of vegan mayonnaise, or regular
- ½ c of panko bread crumbs
- ¼ c of red bell peppers, or peppers of choice, diced
- ¼ c of red onions, diced
- 1 tbsp of parsley, chopped
- 1 tsp of soy sauce, or mushroom soy sauce
- 1 tsp of fish sauce, or vegetarian fish sauce
- 1 tsp of Maggi
- Salt, to taste
- Tony Chachere's Seasoning, to taste

\*ALLERGIES: Soy, Wheat

---

### Directions

By hand or with a fork, shred your mushrooms for a similar consistency to crab, and place them in a pan with oil and a sprinkle of salt. Cook for a few minutes, or until tender and then remove and squeeze out any excess liquid and put it to the side.

In a separate bowl, add your vegan mayonnaise, diced peppers and red onions, chopped parsley, soy sauce, and fish sauce. Once your lion's mane is cool, add it to the mix and season with salt and old bay. While you shape your mixture into disks, heat up a pan with oil. Place a few disks into the pan (not too many you do not want to overcrowd it) and let it cook for a couple of minutes or until there's a nice sear on one side of your cake. Flip your 'crab' cake over and repeat the process. Put on a plate with some curry remoulade and a lovely mixed greens salad for a delicious lunch or dinner.