



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Sauteed Bok Choy & Mushroom

### Hero Vegetable: Bok Choy

#### Ingredients

- 2 c bok choy, chopped
- 1-1 ½ c mushrooms, sliced
- 3 scallions, sliced
- 3-5 cloves, minced
- 1 tbsp fresh ginger, grated
- 2 tbsp oil
- 1-2 tbsp Shaoxing or cooking wine, optional
- Salt, to taste
- Citrus-Soy Glaze
  - 3 tbsp soy sauce
  - 2 tbsp fresh orange juice
  - 1 tbsp rice vinegar
  - 1 tsp honey or brown sugar
  - 1 tsp sesame oil
  - ¼ c veg broth or water
  - 1 ½ c cornstarch

*Allergies: allium, honey (unless using brown sugar), soy, sesame*

#### Directions

In a small bowl, whisk all the ingredients for the citrus-soy glaze together and set aside.

Separate the bok choy leaves, and stems. Cut the leaves lengthwise into strips and slice the stems. Set aside. Slice mushrooms and set aside in a separate bowl.

In a large pan, heat a tbsp of oil over medium-high heat and add the mushrooms. Add a pinch of salt and cook until they've browned and released their moisture. You can add a splash of Shaoxing wine or cooking wine while cooking the mushrooms. Remove the mushrooms and set aside.

Add another tbsp of oil and add the bok choy. Start with the hardier stems until they've softened and then add the leaves until they just begin to wilt. Add minced garlic and ginger and cook until aromatic, then add the citrus-soy glaze and cook until slightly thickened. Once everything's cooked, take off the heat and mix in the scallions or top with scallions and serve.