



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Jasmine Congee

Hero Vegetable: Cabbage & BokChoy

Ingredients

- 1 c jasmine rice, rinsed well
- 8-9 c water or vegetable broth
- 3-4 slices fresh ginger
- Salt, to taste
- 2 c finely sliced cabbage & Bok choy
- 1-2 tsp sesame oil, optional
- Zest of citrus
- Garnishes, optional
 - Scallions, sliced
 - Sauteed mushrooms
 - Chili oil
 - Marinated Egg (Ludan)

Allergies: Sesame

Directions

In a large pot, add well-rinsed rice, water/broth, ginger, and salt. Bring to a boil and then reduce to a simmer. Cook uncovered for 45-60 minutes, until it's broken down into a porridge like texture (you can let it get silkier based on preference). In the last few minutes, before pulling off the heat, add in your cabbage or bok choy and cook until tender. Make sure to remove the ginger slices, and then add in sesame oil and citrus zest and adjust salt as needed.

Serve warm and add a few garnishes of choice.