

Crunchy Bok Choy Slaw

From – eatingwell.com

¼ cup rice vinegar
1 Tbsp toasted sesame oil
2 tsp sugar
2 tsp Dijon mustard
¼ tsp salt
6 cups very thinly sliced bok choy (about a 1 lb head, trimmed)
2 medium carrots, shredded
2 scallions, thinly sliced

- Whisk vinegar, oil, sugar, mustard and salt in a large bowl until the sugar dissolves.
- Add bok choy, carrots and scallions.
- Toss to coat with the dressing.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com