



## Greenmarket Recipe Series



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### HOT & SOUR BOK CHOY AND TURNIP STIR-FRY

Serves: 6-8

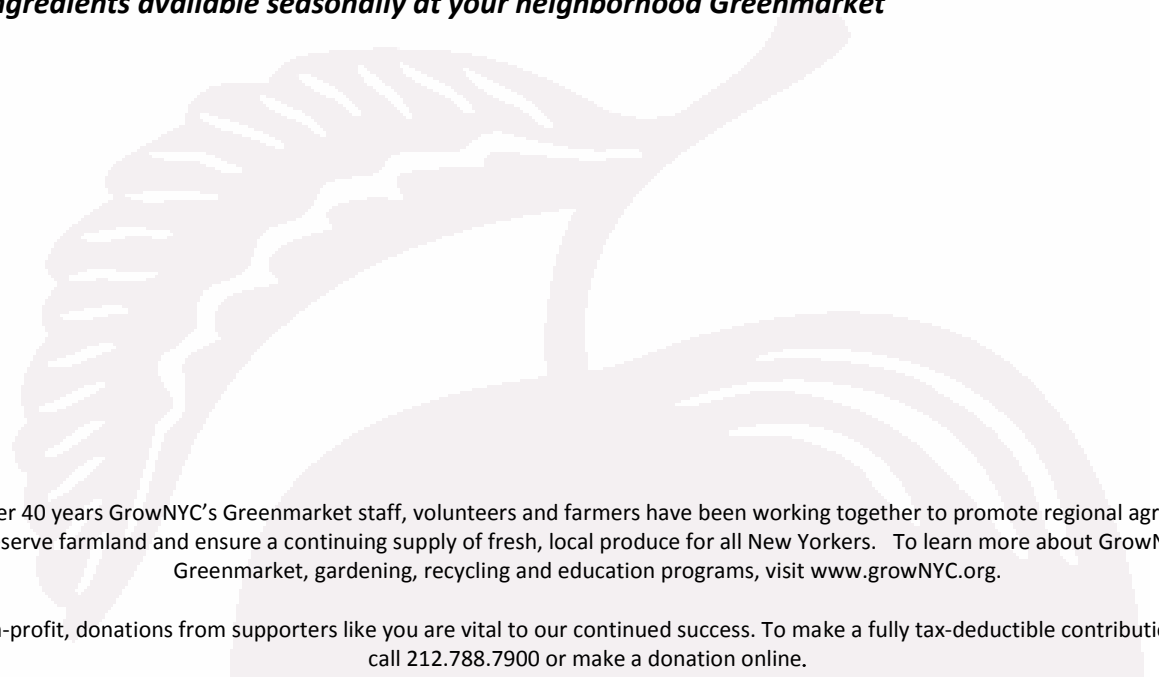
#### Ingredients:

- 2 tablespoons sesame oil
- 1 medium leek\*, white part sliced into half-moon
- 3 stalks green garlic\*, white bulbs minced
- 1/8-1/4 teaspoon red chili flakes
- 4 baby turnips\*, sliced into half moons
- 1 pound bok choy\*, leaves and stems chopped separately
- 1 tablespoons rice vinegar
- 1 teaspoons tamari or soy sauce
- 1 ounce scallions\*, sliced

#### Directions:

1. Heat sesame oil in a sauté pan. Add leek and sauté until translucent, about 5 minutes.
2. Stir in garlic and chili flakes. Add turnips and bok choy stems; sauté over high heat until tender, about 7 minutes.
3. Add bok choy greens, rice vinegar, and tamari. Cook for 1-2 minutes, until greens are wilted.
4. Garnish with scallions and serve.

***\*Ingredients available seasonally at your neighborhood Greenmarket***



For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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