

Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

Time required

Quick - 30 minutes or less

Moderate - 1 hour or less

Extra ingredients

Few - primarily MoGro Weekly Share items

Several - 3-5 additional items you might have on hand

Skill level: Easy

Time required: Quick

Extra ingredients: Several



Bok Choy and Mushroom Stir Fry

Ingredients

1 pound of baby bok choy
4 teaspoons vegetable oil
2 garlic cloves, chopped
1 teaspoon minced ginger
5 ounces of small fresh mushrooms, chopped into ¼ in pieces

2 tablespoons rice wine vinegar
1 tablespoon soy sauce
2 teaspoons sesame oil
½ teaspoon kosher salt & pepper

Directions

- 1) Trim bases of bok choy and separate outer leaves from stalks, leaving smallest inner leaves attached. Rinse thoroughly, pat dry with towel.
- 2) Heat large drying pan over medium-high heat until hot. Add vegetable oil, garlic, and ginger, stir once. Immediately add mushrooms and stir-fry until they just begin to brown, 1-2 minutes.
- 3) Add rice wine vinegar and cook 30 seconds. Add bok choy leaves and stalks and cook, tossing with tongs, until beginning to wilt, about 1 minute. The pan may seem overcrowded, but the leaves will wilt significantly.
- 4) Add soy sauce, sesame oil, salt & pepper, and cook, tossing often until bok choy is tender-crisp, another 1 - 1.5 minutes.

Ingredients

1 shallot or half of a small red onion
2-3 tablespoons white balsamic vinegar
Salt
2 - 3 small watermelon radishes

2 to 3 oranges
Handful of walnuts or pecans
Feta cheese or goat cheese to taste
Chives, minced (optional)
Olive oil to taste

Directions

- 1) Mince shallot. Place in small bowl and cover with 2-3 tablespoons of vinegar. Add pinch of salt, set aside.
- 2) Cut off one end of the radish. Peel radishes if you would like, but it's not necessary. Slice paper thin with vegetable peeler, mandoline, or knife.
- 3) Arrange radish slices on platter. Season all over with salt. Cut off each end of all oranges. Squeeze each end over the radish, then discard. Use a sharp knife to remove the skin from the orange. Cut in between membranes to remove each slice. Squeeze remaining membrane all over the radishes to extract any juice. Scatter oranges over the radishes.
- 4) Scatter walnuts and goat cheese to taste over the radishes and oranges. Pour shallots and vinegar over top. Drizzle olive oil to taste. Scatter chives over top (if using).
- 5) Let sit a few minutes (or longer — it benefits from a brief rest) before serving.

Skill level: Easy

Time required: Quick

Extra ingredients: Several



Watermelon Radish & Orange Salad with Feta Cheese