



BOK CHOY, RADISHES AND DILL MAIN DISH/SIDE DISH SALAD

adapted from sunbowfarm.com

4 medium-sized potatoes
(red or yellow, doesn't matter)
in early spring substitute brown rice or other
cooked grain if you are waiting for farm fresh
potatoes (I know I am!)

4 stems of bok choy, with leaves
3 - 5 radishes or hakuri turnip
1- 2 T fresh dill
2 T cider vinegar
1 clove garlic crushed and/or finely minced
1/2 t salt or to taste
1/2 t sugar or honey
3 T olive oil

Put washed whole potatoes, with skins, in a pot; cover with cold water, add some salt, bring to a boil, then turn down heat to medium and cover/boil 15 - 18 minutes or so, until they pierce easily with a sharp knife. While potatoes are boiling, chop bok choy leaves AND stems into small dice. Dice the radishes up small (1/8th inch-ish or less). Combine vinegar, garlic, salt, sugar or honey, olive oil, and dill; whisk together. When cooked potatoes are cool enough to handle, slice as carefully as you can and then dice the slices. Toss warm diced potatoes into a bowl with bok choy and radishes; re-whisk the dressing and pour over the warm potatoes and veggies. Stir well to mix, then refrigerate until completely cooled.



Recipe Archive, LVFarm Academy

www.lowervalleyfarm.com