

Roasted Hakurei Turnips & Baby Bok Choy in Sweet Garlic Sauce

Bodhi Kitchen

Chef Beau Fazio & Chef Rachel Diener

Ingredients

- ½ cup hoisin sauce
- ½ cup oyster sauce
- ½ cup water
- ⅓ cup fresh garlic (minced)
- 2 tbsp fresh ginger (minced)
- ⅓ cup Chinese black vinegar
- 1 tsp white pepper
- 2 tbsp black pepper
- 1 tbsp neutral oil (e.g., grapeseed, vegetable)
- Toasted sesame seeds, for garnish
- Fresh basil, for garnish

Vegetables

- Hakurei turnips, trimmed, cleaned, and cut into bite-sized wedges
- Baby bok choy, bottoms trimmed, leaves separated and washed thoroughly
- Clean and thinly slice spring onions

Instructions

- 1. Make the Sauce.** In a bowl, combine hoisin, oyster sauce, water, garlic, ginger, black vinegar, white pepper, black pepper. Mix well and set aside.
- 2. Cook the Vegetables.** Heat a dry pan over medium heat. Place turnips cut-side down and cook until blistered and golden. Add bok choy leaves and spring onions, 1 tbsp neutral oil, and a pinch of salt. Sauté until just tender.
- 3. Glaze with Sauce.** Pour in the sweet garlic sauce and toss to coat. Allow the sauce to reduce slightly, glazing the vegetables.
- 4. Serve.** Plate immediately and garnish with toasted sesame seeds and fresh basil.

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