

Garden Rice

- 1/2 Mizuna
 - 1/2 Mibuna
 - 1/2 Bok Choi or Tatsoi
 - Bunch of Radishes (sliced thin)
 - 1 Carrot (sliced thin)
 - 2 Cloves Garlic or Garlic Scapes
 - 1-2 Tbs. Olive Oil
 - Salt and Pepper to taste
 - 2 Tbs. Water
 - 3 Cups Cooked Rice
 - 1 Bunch Chives (optional)
 - Herbs (optional - add to the frying pan with the rest of the vegetables to enhance the flavor)
- Coat a frying pan with olive oil, place the greens (1-2" pieces) in the pan along with the carrot, garlic, and radishes. Saute for about 5 minutes. Add 2 Tbs. water to the pan and cook for another 5 min. or until the carrots and radishes are cooked enough to your liking. Salt and pepper to taste. Place the sauted vegetables on top of the cooked rice and serve.

Bok Choi and Tatsoi are sweet and tender. Their flavors complement a variety of dishes including stir fry, soups, etc.