

Sweet & Sour Vegetable Stir-Fry

with Radishes, Bok Choy & Pink Rice

This vegetable stir-fry is pretty in pink, thanks to an extraordinary variety of rice—with legendary origins. The story goes that a Madagascan farmer spotted a few grains of rice in an empty bag that he had bought for storage. When he planted and nurtured them, these distinctive grains yielded an abundance of incredible pink rice, which spread across the land. Here, its bright almost fruity flavor echoes that of the agave nectar to put the sweet in sweet-and-sour.



Ingredients

- 1 Cup Madagascar Pink Rice
- 3 Scallions
- $\frac{3}{4}$ Pound Baby Bok Choy
- $\frac{1}{2}$ Pound Radishes

Knick Knacks

- 2 Tablespoons Ponzu Sauce
- 2 Tablespoons Rice Wine Vinegar
- 1 1-Inch Piece Ginger
- 1 Tablespoon Agave Nectar
- 1 Teaspoon Cornstarch
- $\frac{1}{4}$ Cup Peanuts

Makes 2 Servings

About 535 Calories Per Serving

Cooking Time: 15 to 25 minutes



1



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**. Heat to boiling on high. Once boiling, reduce the heat to low. Cover and simmer 18 to 20 minutes, or until the liquid has been absorbed and the rice is tender. Remove from heat and fluff the finished rice with a fork. Set aside in a warm place.

2



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Cut off and discard the root ends of the bok choy; separate the leaves. Remove and discard the stems of the radishes; cut the radishes into bite-sized wedges. Peel and mince the ginger. Roughly chop the peanuts. In a small bowl, combine the **cornstarch**, **ponzu sauce** and **¼ cup of water**.

3



Cook the radishes:

While the rice continues to cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **radishes** and season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until browned.

4



Add the aromatics:

Add the **white bottoms of the scallions** and **ginger** to the pan of radishes. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Stir in the **vinegar**, **agave nectar** and **1 tablespoon of water**. Cook, stirring occasionally, 30 to 45 seconds, or until the liquid is slightly reduced in volume.

5



Finish the vegetables:

Add the **bok choy** to the pan of vegetables. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted. Add the **cornstarch-ponzu sauce mixture** (stirring just before adding); cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and heated through. Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **cooked rice** and **finished vegetables** between 2 dishes. Garnish with the **peanuts** and **green tops of the scallions**. Enjoy!