

EASY BOK CHOY SLAW

2 bok choy, washed and sliced into ribbons

5 spring onions, top and tail (trimmed) and thinly slice on an angle

5 carrots, peeled and grated

3 purple kale leaves or similar 'cabbage' leaf (BEET LEAVES)

1 **Tb**ls sesame seeds

1 tsp sesame oil

½ cup sour cream (140g)

2 tsp rice wine vinegar

½ tsp Salt

METHOD

1. Slice vegetables as thinly as you can. Take your time to get the slices even.
2. Mix the sour cream with vinegar and salt, sesame oil and seeds
3. Toss the slaw together with the dressing and serve.

Reserve the spring onion ends (roots) for Michelle in the garden.