

Wilted Asian Greens

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Tatsoi, *mizuna*, and pea shoots are available at Asian markets as well as at some specialty foods shops and farmers markets. If you have trouble finding any of these greens, packaged organic baby Asian salad mix (such as Earthbound Farm brand) is an excellent substitute and can be found at most supermarkets. (Buy three 5-ounce packages.)

Yield: Makes 6 servings

Active Time: 10 minutes

Total Time: 10 minutes

ingredients

1/4 cup rice vinegar (not seasoned)

3 tablespoons soy sauce

2 1/2 teaspoons sugar

1 1/2 teaspoons finely grated peeled fresh ginger

1 1/2 teaspoons Asian sesame oil

6 cups pea shoots or pea sprouts (3 oz)

6 cups *tatsoi* (3 oz)

6 cups *mizuna* (3 oz)

preparation

Heat vinegar, soy sauce, sugar, ginger, and sesame oil in a small saucepan over moderately low heat, stirring, until sugar is dissolved (do not let boil). Pour hot dressing over greens in a large bowl and toss well. Serve immediately.