



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Szechuan Short Ribs with Braised Bok Choy over Rice and Spicy Cucumber Salad

Ingredients

Szechuan Short Ribs & Sauce
Beef Short Ribs, Chinese Five
Spice, Szechuan Peppercorns,
Ginger, Coconut Aminos,, ACV,
Sesame Oil, Honey

Cucumber Salad
Cucumber, Sambal, Rice Vinegar,
Sesame Oil

Sushi Rice

Gorge Greens Micro Greens
Bok Choy
Green Onion
Sesame Seeds

Directions

Pour rice into a pot with lid. Fill rice container with cold water and add to the rice, repeat once more and add a pinch of salt. Set rice over medium heat, bring to a boil, cover, reduce to a simmer and set a 20 minute timer. Once timer goes off, remove from heat and leave covered another 10 minutes.

Preheat oven to 350 and take out a baking dish. Using kitchen scissors cut short ribs between each bone and place short ribs in the baking dish along with the sauce (same bag), cover with foil.

Chop bok choy into 1" pieces and spread out over a baking sheet. Toss lightly with oil and sprinkle with salt.

Place short ribs on the middle rack and set a 15 minutes timer. When there is 10 minutes left place the bok choy on the lower rack for the 10 minutes.

Once all your timers goes off, portion rice into bowls top with short ribs, bok choy, pickled cucumber, chopped green onion and micro greens, finish with sauce from the baking dish and sesame seeds..