

Simple Grilled Pac Choi



INGREDIENTS

- Olive Oil
- Salt and Pepper
- Pac Choi

INSTRUCTIONS

1. Pre Heat Grill to Medium High
2. Cut Pac Choi directly in half lengthwise. Brush with olive oil and season with salt and pepper on both sides.
3. Pre Heat Grill to medium high.
4. Brush your grill grates to clean. Put pac choi cut side down. Try to keep greens off of direct flame. *You can watch the video on the turnip page for the same method.* Close lid and grill for three minutes.
5. Open lid, flip pac choi. Close lid back up and cook for an additional two minutes.

Done!

You can also drizzle with sesame oil, a sweet chili sauce or a peanut sauce once it is done. Use whatever sauces you love!