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Crunchy Bok Choy Slaw

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 1/4 cup(s) vinegar, rice
- 1 tablespoon oil, toasted sesame
- 2 teaspoon sugar, granulated
- 2 teaspoon mustard, Dijon
- 1/4 teaspoon salt
- 6 cup(s) bok choy, very thinly sliced, (about a 1-pound head, trimmed)
- 2 medium carrot(s), shredded
- 2 medium scallion(s) (green onions), thinly sliced

Preparation

Whisk vinegar, oil, sugar, mustard and salt in a large bowl until the sugar dissolves. Add bok choy, carrots and scallions; toss to coat with the dressing.

