

Early Summer Stir Fry

From your box: radishes, kale, scallions, cilantro/parsley, sugar snap peas, broccoli

Other Ingredients: rice, ginger, soy sauce, eggs

Cook enough rice to feed everyone at the table.

Wash and prep all of your vegetables. Thinly slice the radishes. Coarsely chop your kale and cilantro and/or parsley. Chop up the whites and green tops of the scallions. Destem the sugar snap peas and cut up your broccoli. If you have it, peel and mince about a tablespoon of fresh ginger.

Heat some oil in a large skillet. Add ginger and white parts of the scallions. Stir constantly for about a minute. Add sugar snap peas and broccoli and cook about two minutes. Add radishes and kale, stirring until kale wilts. Salt and pepper or use a little soy sauce to season. Put mix on top of rice, sprinkle with herbs and scallion greens. We like to add a fried or hardboiled egg on top for some added protein.