

Baby Tatsoi with Sesame Oil Vinaigrette

8 cups baby tatsoi or asian greens

2 scallions, thinly sliced

1 T thinly sliced chives or garlic scapes

2 t rice vinegar

3 T sesame oil

½ t salt

1 T toasted sesame seeds

Wash greens and dry. Toss with scallions and chives/scapes. In another bowl, whisk together vinegar, oil, and salt. Taste the dressing on a leaf and adjust oil or vinegar if necessary. Pour over salad, toss well, add the sesame seeds, toss again. Serve.