

# **GRILLED PAC CHOI WITH APRICOT GLAZE**

## **WITH SNAP PEAS AND FENNEL**

### **Ingredients:**

- 1 bunch pac choi, halved lengthwise
- 2 apricots, pitted and pureed
- 1 cup snap peas, trimmed
- 1 fennel bulb, thinly sliced
- 2 tablespoons olive oil
- Fresh cilantro, chopped for garnish
- Salt and pepper to taste

### **Directions:**

- Preheat grill to medium-high heat.
- Brush pac choi halves with olive oil and season with salt and pepper.
- Grill pac choi for 3-4 minutes per side until tender and slightly charred.
- In a skillet over medium heat, add 1 tablespoon of olive oil.
- Sauté snap peas and fennel slices for about 5 minutes until tender-crisp.
- In a small bowl, mix apricot puree with a little water to make a glaze.
- Brush the apricot glaze over the grilled pac choi.
- Serve the grilled pac choi topped with sautéed snap peas and fennel.
- Garnish with fresh cilantro before serving.