



Vegetable Thit Kho

- ¼ cup vegetable oil
 - 2 cup white onion, sliced into strips
 - 2 cup carrot, medium dice
 - 1½ cup diced celery
 - 1½ cup diced zucchini
 - 1 tablespoon brown sugar
 - 3 cloves of garlic, minced
 - 2 Jalapeno peppers, sliced
 - 2 cinnamon sticks
 - 4 star anise
 - ½ cup fish sauce
 - 2½ quarts vegetable stock
 - ¼ cup coconut milk
 - 4 cups baby spinach, cleaned and stems picked
 - Juice of 2 limes
 - 3 tablespoons cilantro, chopped
1. Add vegetable oil to saucepot over medium high heat, and add onions, carrots, and celery. Sauté for 7-10 minutes, then add zucchini and sauté an additional 2 minutes.
 2. Add sugar and garlic and sauté an additional minute, stirring constantly.
 3. Add jalapeno, cinnamon stick, and star anise. Stir to evenly coat all ingredients.
 4. Add fish sauce and vegetable stock, and bring to light simmer.
 5. Simmer for about 90-120 minutes.
 6. Add coconut milk, spinach, lime juice, and cilantro.
 7. Serve in a bowl with pickled red onions, and a piece of rustic bread.

Recipes for vegetable stock and pickled red onions on the back!

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Vegetable Stock

- 3 tablespoons vegetable oil
 - 2 cups celery, diced
 - 2 cups carrot, diced
 - 3 cups onion, diced
 - 2 tablespoons garlic, crushed
 - 8 ounces Shiitake mushrooms, sliced
 - 1 tablespoon whole peppercorns
 - 2 bay leaves
 - 1 bunch fresh parsley
 - 5 quarts water
1. Add olive oil to a hot stockpot, then add diced vegetables. Sauté until evenly coated and tender.
 2. Deglaze pan with 1/2 cup water, then add garlic, shitake, peppercorns, bay leaf, and remaining water.
 3. Simmer until reduced by half. Skim throughout the process.
 4. Turn off heat, add parsley, and let stock sit for 45 minutes.
 5. Strain stock through a fine mesh sieve.



Pickled Red Onions

- 1 cup water
 - 1 cup white wine vinegar
 - 5 tablespoons sugar
 - 1 tablespoons Kosher salt
 - 1 red onion, thinly sliced
1. Combine water, vinegar, sugar, and salt.
 2. Bring to boil and simmer for 5 minutes. Cool liquid.
 3. Pour cooled pickling liquid over onions.
 4. Refrigerate for at least 45 minutes.

