

SWEET GARLEEK BÁNH XÈO

IN COLLABORATION WITH ROW 7



SIZZLING WITH INNOVATION, ROOTED IN TRADITION

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NUE Elegantly Vietnamese is excited to showcase Sweet Garleek in a modern twist on a Vietnamese classic, "Bánh Xèo." As one of the few restaurants in Falls Church, VA to feature this ingredient, NUE will present a Bánh Xèo with Sweet Garleek and Jumbo Lump Crab. The Garleek will be prepared in various ways—pickled, as an oil, fried, and sautéed—highlighting its versatility and deep flavor.



WHO IS ROW7?

Row7 was co-founded by Dan Barber, a multi-award-winning chef and co-owner of Blue Hill restaurants in New York. Row7 is a food company dedicated to transforming the way we eat by starting with the seed. Built by chefs, farmers, plant breeders, and food enthusiasts, Row7 believes in the power of flavor to change our food system. Through cross-pollination of ideas and ingredients, they strive to make food more delicious and sustainable before it ever reaches the plate.

WHAT IS BÁNH XÈO?

Bánh Xèo (pronounced "bahn SAY-oh") is a traditional Vietnamese dish that translates to "sizzling pancake" or "sizzling crêpe," named for the sound the batter makes when it hits the hot skillet. This savory pancake, made from rice flour and turmeric, is typically stuffed with ingredients like pork, shrimp, and bean sprouts, and served with fresh herbs and nuoc cham dipping sauce. NUE's version will highlight Sweet Garleek, offering a fresh, modern take on this beloved street food.

