

BRONX BOK CHOY

Sautéed Bok Choy

Serves 3

Ingredients

2 tbsp Garlic, minced
1 tbsp ginger, minced
1 large onion, chopped
1 box Gotham Greens bok choy (4.5oz)
2 tbsp sesame oil
1 tbsp soy sauce
1/2 teaspoon white pepper
Salt to taste
Water, as needed
1 cup grilled chicken breast, sliced or chopped (optional)

Directions

1. Heat a large skillet or wok over medium high heat.
 2. Add sesame oil. When sesame oil is hot, add garlic, ginger, and onion and lower heat to medium. Cook until onions are tender, careful not to char onions or garlic. Add white pepper and soy sauce; stir. Salt to taste.
 3. Immediately add bok choy, stirring to coat bok choy. Cover and cook until stalks are tender and do not resist a fork. If liquid cooks off too quickly before the bok choy is tender, add water.
 4. (optional) Stir in grilled chicken breast, add more salt, soy sauce, and pepper to taste.
- Serve & enjoy!