



January 2022

Bok Choy, Three Ways

Tender, crispy, and juicy baby bok choy with its mild sweet flavor is delicious stir-fried, grilled, or even boiled in soups. Here, we are sharing three quick and easy baby bok choy stir-fries; its versatility really makes it a perfect side dish to pair with any main. We feel it should be a grocery staple, are you convinced?

15 MINUTES	2 SERVINGS
4-5 INGREDIENTS	 SPICE LEVEL



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INGREDIENTS

- 1 lb baby bok choy
- 3 slices ginger
- 3 tbsp cooking oil
- 2 garlic cloves
- salt and sugar to taste
- 2 tbs soy sauce
- 1 tbsp chili oil
- salt to taste
- 1 tbsp oyster sauce

DIRECTIONS

1. **Method 1: Fragrant**
Heat oil in a wok and stir-fry garlic and ginger until fragrant. Add baby bok choy and cook until the stems soften. Season with sugar and salt to taste, starting with 1/2 tsp of each.
2. **Method 2: Spicy**
Heat oil in a wok and stir fry baby bok choy with soy sauce until the stems soften. Finish with a scoop of your favorite chili oil.
3. **Method 3: Savory**
Heat oil in a wok and stir-fry baby bok choy until the stems soften. Seasoning lightly with salt since the oyster sauce will add more flavor. Serve with a drizzle of oyster sauce to finish.



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