

The Best Sautéed Bok Choy (serves 4)

Ingredients:

1 head bok choy, sliced, both white and green parts
1/3 cup onion, diced
1/2 tablespoon grated gingerroot
1 teaspoon olive oil
1/2 teaspoon dark sesame oil
1 teaspoon fish sauce
1 tablespoon rice vinegar
1 1/2 teaspoons sesame seeds
1/4 cup chicken broth
crushed red pepper flakes

Directions:

1. Rinse and drain bok choy and set aside.
2. Sauté onion and ginger in olive oil and sesame oil until onion is tender.
3. Add remaining ingredients and sauté for about 8 minutes.