

# Ginger Sesame Bok Choy

## Ingredients

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- 1 T Rice Vinegar
- 1 T Soy Sauce
- 1/4 t Sesame Oil
- 1 Ginger (sliced)
- 1 lb Baby Bok Choy (5 heads, halved lengthwise)

## Instructions

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1. In a small bowl, whisk together vinegar, soy sauce, and sesame oil. Set aside.
2. In a large skillet with a lid, bring 1 cup water and ginger to a boil. Add the bok choy; reduce to a simmer. Cover and cook until leaves are vibrant green and stems are fork-tender, 3 to 5 minutes. Drain well; discard ginger.
3. Transfer bok choy to a serving platter; drizzle with the vinegar-soy mixture, and serve immediately.