

Bok Choy with Garlic Sauce

Ingredients

2 lb Baby Bok Choy
1 T Vegetable Oil
10 clv Garlic (minced)
1 T Sesame Oil
2 T Soy Sauce
3 T Oyster Sauce
1 T Honey
1/2 t Salt

Instructions

1. Wash and slice bok choy in half, set aside. In a medium pot add 3 cups of water, oil, and 1/2 teaspoon salt bring the water to a boil on high heat. Add bok choy and blanch until tender about 3 minutes. Transfer to a serving dish.

2. In a small saucepan add garlic, sesame oil, soy sauce, oyster sauce, and honey. Mix and let it simmer for 2 minutes. Pour on top of bok choy and enjoy!