



Baby Bok Choy with Oyster Sauce

INGREDIENTS

- 1 tbsp Soy Sauce
- 3 tbsp Oyster Sauce
- ½ tsp Sugar
- 2 tbsp Rice Vinegar
- 1 tbsp Canola Oil
- 1 tbsp Garlic, minced
- 1 tbsp Ginger, minced
- 1 ½ lbs. Baby Bok Choy, cleaned and bottom of root removed

PREPARATION

- Preheat yakitori grill or Big Green Egg to 400°F direct heat.
- In a large mixing bowl, whisk to combine soy sauce, oyster sauce, sugar, and vinegar and set aside.
- Heat oil in a wok or large skillet over high heat. Add the garlic, ginger, and bok choy and cook for 3-4 minutes, or until the leaves begin to brown.
- Transfer the bok choy to a platter and drizzle the sauce over the top.