

SAUTEED PAK CHOI WITH SOY



Moderate



15 minutes



Side



04 Servings

INGREDIENTS

2 pak choi, rinsed and dried, halved lengthwise
2 tablespoons oil
1 tablespoon garlic minced
2 tablespoons soy sauce
1 tablespoon rice vinegar, or wine vinegar
1 tablespoon sesame oil
¼ teaspoon red pepper flakes



COOKING STEPS

Heat the oil in a large pan over medium-high heat. Add the garlic and cook, stirring, for 30 seconds.

Add the pak choi in a single layer, cut side down. Drizzle it with soy sauce and vinegar.

Cover the pan and cook until the pak choi's core is fork-tender, 3-5 minutes. If the bottom of the pan becomes too dry, add a tablespoon or two of water.

Remove the pan from the heat. Arrange the pak choi on a serving plate. Drizzle the pan juices on top, then drizzle it with the sesame oil and sprinkle with red pepper flakes. Serve immediately.