

Bok Choy with Coconut Lime Dressing

From your box: Bok Choy, Scallions

Other Ingredients: Coconut Milk, Soy Sauce, Lime Juice, Garlic, Oil, Chicken or Tofu (optional), Rice (optional)

Coarsely chop greens and stems of bok choy. Soak and swish around in a bowl of cold water to remove any excess dirt. Drain but do not spin. Thinly slice whites and greens of 4 scallions and 2 garlic cloves. Sauté garlic and scallions in oil until fragrant. Add bok choy and stir constantly until greens start to wilt. Remove from heat. Whisk together juice from one lime, 1 tablespoon of soy sauce, and ½ cup of coconut milk. Pour mixture over bok choy. Add tofu or chicken and rice for a full meal.