

Bok Choy with Peanut Sauce

From your box: Bok Choy, Scallions, Garlic

In a small bowl, whisk:

- 1 T brown sugar
- 1 ½ T tamari or soy sauce
- 1 T fresh lime juice
- 2 T natural peanut butter
- ¼ tsp crushed red pepper
- 1 garlic clove, minced

Wash bok choy and chop in to chunks. Sauté over medium heat in 1 tablespoon of sesame oil until tender crisp. Pour sauce over and heat through. Serve over rice or pasta and top with chopped scallions. Other great additions include Napa Cabbage, Broccoli, and Kohlrabi.

A recipe from Megan's sister Alison Good