

Ginger Chile Pac Choi

2 teaspoons vegetable oil

1 red jalapeno chile, seeded (optional) and thinly sliced

1 garlic clove, thinly sliced

1 piece (1 inch) fresh ginger, peeled and thinly sliced

1 pound baby bok choy, cut in half lengthwise

3 tablespoons water

Coarse salt

Heat oil in a large skillet over medium-high heat. Cook jalapeno, garlic, and ginger for 1 minute.

Add pac choi and water, and steam, tightly covered, until tender, 7 to 8 minutes. Uncover, and cook until any remaining liquid evaporates.

Season with salt.

Adapted from Martha Stewart