
Filasky's Produce

Recipe Of The Week Stir Fried Bok Choy

- 1 lb ground pork or beef
- 1 tbsp vegetable oil
- 2 cloves garlic, minced
- 1-inch ginger, minced
- 1 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tbsp Shaoxing rice wine (optional)
- 1 tbsp brown sugar
- 1/2 tsp black pepper
- 1 head Bok Choy, chopped
- 2 tbsp sesame oil (optional)

1. Heat the vegetable oil in a wok or large skillet over medium-high heat. Add the ground meat and cook until browned, breaking it up with a spatula.
2. Add the minced garlic and ginger and cook for another minute until fragrant.
3. Stir in the soy sauce, oyster sauce, rice wine (if using), brown sugar, and black pepper. Cook for 1 minute, allowing the sauce to thicken slightly.
4. Add the chopped Bok Choy and stir-fry for 2-3 minutes until wilted but still crisp-tender.
5. Drizzle with Sesame Oil.