

Stir Fried Sesame Bok Choy

Ingredients:

¼ cup toasted sesame seeds
1 tbsp olive oil
2 cloves garlic, chopped
8 stalks of baby bok choy
Drizzle of sesame seed oil

Directions:

In an ungreased pan, over medium high heat, toast sesame seeds until light brown in color. Set aside.

In the same pan, add the olive oil and chopped garlic. Add bok choy and stir fry until leaves are bright green.

Serve in a platter. Drizzle sesame seed oil over top and sprinkle with toasted sesame seeds.

Enjoy!!