

Bok Choy Stir-fry

Ingredients

Ingredients A

- 400g bok choy of your choice
- 5 cloves garlic, coarsely chopped
- 3 slices ginger
- 1/2 tsp salt
- 1 tsp sugar
- 1/4 tsp ground white pepper



Ingredients B (Sauce)

- [1 tbsp oyster sauce](#)
- [1 tsp light soy sauce](#)
- [1/2 tsp sesame oil](#)
- 1 tbsp water

Instructions

1. Rinse the baby bok choy with water to remove all the dirt and sand. Drain.
2. Heat some oil in the wok. Saute the coarsely chopped garlic and ginger over low to medium heat until fragrant.
3. Add the bok choy to stir-fry over high heat.
4. Season with salt, sugar, and white pepper.
5. Add some water if it is too dry, 1-2 tbsp at a time,
6. Stir-fry until the bok choy is tender-crisp.
7. Bring all the Ingredients in B to a boil in a small pan to thicken it. Set aside.
8. Drizzle the sauce on the bok choy. Serve.