

bite 

by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Baby Bok Choy with Ginger and Chillies**

Serves 4-6

6 baby bok choy, washed and left whole  
1 tablespoon fresh ginger, minced  
2 cloves of garlic, minced  
2 spring/green onion, sliced  
1 fresh red hot pepper, seeded and sliced thin  
3 tablespoons canola oil  
1 teaspoon pure sesame oil  
2 tablespoons sesame seeds

Place the baby bok choy standing upright in a steamer.  
Steam until fork tender

Meanwhile warm oils in a large skillet over medium high heat  
Add ginger, garlic, spring onion, hot pepper and sesame seeds.  
Sauté gently then remove from heat.

When bok choy are finished steaming, place them in the warm oil and toss  
Serve immediately.