

## Stir Fried Baby Bok Choy

1 Tb gluten free soy sauce  
1 Tb rice wine vinegar  
½ Tb dark sesame oil  
1 tsp coconut sugar or honey  
1 Tb finely chopped or grated gingerroot  
1 clove garlic, finely chopped  
1 Tb coconut oil  
½ pound baby bok choy (about 2 or 3)), trimmed and thinly sliced  
4 scallions thinly sliced  
Pinch chili flakes  
Pinch of salt

- In a medium bowl, whisk together soy sauce, vinegar, sesame oil, and
- sugar
- Heat a large skillet and add coconut oil. Once the oil is really hot add the bok choy and cook 1 minute.
- Stir in the scallions and chili flakes; cook, tossing frequently until bok choy and scallions are tender, about 1 minute.
- Stir in the marinade and a pinch of salt. Move vegetable mixture to the border of the pan. Add ginger and garlic to center of pan and cook, mashing lightly, until fragrant, about 30 seconds.
- Stir together with the vegetables. Serve immediately,