



### Garlic Ginger Bok Choy

- 1 ¼ pounds baby bok choy
  - 1 tablespoon fish sauce (*I used Vegan Oyster Sauce*)
  - 1 tablespoon agave nectar
  - 1 tablespoon toasted sesame oil
  - 1 tablespoon arrowroot powder
  - 2 tablespoons olive oil
  - ½ teaspoon celtic sea salt
  - 10 scallions, finely sliced
  - 2 large cloves garlic, thinly sliced
  - 1 ½ inch piece ginger, thinly sliced
1. Slice bottoms off baby bok choy
  2. Slice bok choy into lengthwise strips ½-inch wide (like long noodles)
  3. In a small bowl, combine fish sauce, agave, sesame oil and arrowroot
  4. Make a paste-like slurry dissolving the arrowroot
  5. Heat olive oil in a large skillet over medium heat
  6. When oil is hot, add bok choy and salt
  7. Cook, tossing frequently with metal tongs until slightly wilted
  8. Add scallions, ginger and garlic and stir constantly until fragrant
  9. Stir in sauce and quickly mix with vegetables, until thickened
  10. Serve right away, while hot