



RECIPE

Spicy Thai Bok Choy

Recipe Created For
Sauté Pan

Main Ingredient
Vegetables

Cook Time
Under 30
minutes

Serving Size
6-8

INGREDIENTS

- 2 tablespoons sesame oil
- 4 heads baby bok choy sliced in half lengthwise
- Salt
- 1 cup peanuts, chopped
- 1/2 teaspoon peanut oil
- 1 teaspoon cayenne pepper
- 2 large carrots, julienned
- 2 green onions, julienned
- 1 tablespoon soy sauce
- 1 teaspoon sesame seeds
- 2 teaspoons sesame oil
- 1 tablespoon lime juice
- Vinaigrette
- 2-3 tablespoons hot sauce
- 1 tablespoon honey
- 1/4 tablespoon rice wine vinegar
- 3/4 cup peanut oil
- Salt

INSTRUCTIONS

In a Sauté Pan, heat sesame oil over medium high heat. Add bok choy and season with salt. Cook on all sides until just beginning to brown. Remove from heat and set aside.

In a small bowl, stir together peanuts, peanut oil and cayenne pepper. Heat a skillet over medium-high heat and toast the peanuts until lightly browned. Remove from the heat and add salt to taste.

Fill a small bowl with ice water and add carrots and green onions. Let soak 5 minutes. Drain and toss with soy sauce, sesame oil, sesame seeds, salt and lime juice.

Serve bok choy topped with peanuts and vegetables.

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