



Bok Choy with Miso Dressing 2 servings

INGREDIENTS

- 1 bunch bok choy, stems sliced about 1 inch across
- 1 Tbsp white miso paste
- 1 Tbsp balsamic vinegar
- 2 Tbsp oil plus some for pan

DIRECTIONS

1. Heat a large frying pan on your highest heat for 3-4 minutes.
2. Add a little oil to the hot pan, drop in bok choy, and cover with lid or a baking tray. Cook for 2 minutes.
3. Stir, add a splash of water. Cook another 2 minutes. Taste; if it needs more time, cook for another minute or two.
4. While bok choy is cooking, whisk together miso, balsamic, 1 Tbsp of water, and 2 Tbsp of olive oil. Taste and season if needed. When the bok choy is done, place on a serving plate and drizzle with dressing.



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