

# Spice Ame Cooks



## **Bok Choy w. Cashews**

Serves 4 as a side

### Ingredients:

1 head of bok choy  
2 T. ginger garlic paste (1 inch piece of ginger, 3 garlic cloves)  
1 1/2 t. sesame oil  
1/4 t. red pepper flakes  
2 T. low sodium soy sauce  
salt and pepper to taste  
1/2 c. cashews

### Directions:

Chop the head of bok choy into bite size pieces. Preheat large pan over medium high heat and add in the ginger garlic paste with the sesame oil. Allow that to cook for less than a minute - then add in the bok choy, soy sauce, red pepper flakes, and a little salt and pepper. Stir until mixed and cook for 1 minute. After the minute - cover the dish with a lid and let cook for an additional 5 minutes - or until cooked through.

While dish is cooking, chop the cashews into small pieces. After bok choy is cooked - add in the cashews and stir.

Enjoy!