



Roasted Baby Bok Choy

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pound Baby bok choy
2 tbsp extra virgin olive oil
1/2 tsp sea salt
1 tsp freshly ground black pepper

Instructions

1. Preheat your oven to 400 degrees fahrenheit.
2. Wash bok choy thoroughly and pat dry with a towel. Make sure no excess water remains.
3. Drizzle olive oil over the bok choy, sprinkle with salt and pepper and then toss with your hands to ensure an even distribution. Or use tongs if you don't like getting your hands dirty.
4. Place bok choy on a baking sheet so that they do not overlap then bake for 7-10 minutes.

Enjoy!!!

Tips

You could also squeeze a little lemon juice on top for added flavour. Balsamic vinegar would also be a nice flavour boost.
