



Braised bok choy

NIBBLEDISH CONTRIBUTOR

Ingredients

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- 300g bok choy
- 2 tablespoons dark soy sauce
- 1 tablespoons brown sugar
- 1 tablespoon oil
- 1/2 cup water

Instructions

1. Wash and drain bok choy (it would be best to wait 30 minutes to make sure bok choy is dry or reduce amount of water in sauce).
2. Cut each bok choy in half.
3. Mix soy sauce, brown sugar and water.
4. Heat oil in frying pan, fry bok choy 3 minutes and add sauce.
5. Simmer 5 minutes.
6. Serve as side dish.