



## [Bok Choy and Snow Peas Sauté](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 minutes

Cook time: 10 Minutes

### Ingredients:

- 1 TBSP Vegetable Oil
- 3 small Boy Choy (or 1 large boy choy)
- 10 Snow Peas
- 2 TBSP Oyster Sauce
- 1 tsp Dark Sesame Oil

### Directions:

- Heat wok over high flame with 1 TBSP vegetable oil until it starts to smoke lightly.
  - Slice bok choy short-wise; slice stalk into  $\frac{1}{4}$ " pieces, slice leaves into  $\frac{1}{2}$ " pieces.
  - Wash the stalk and leaves separately, and keep them separated.
  - Wash snow peas, peel the back, and cut them in half.
  - Add bok choy stalk and snow peas to hot wok.
  - Toss and stir for 2 minutes.
  - Add bok choy leaves to wok, toss and stir for 2 minutes until you start to see slight browning on vegetables. Toss and stir continuously.
  - Add oyster sauce; mix thoroughly.
  - Add dark sesame oil.
  - Toss and stir until thoroughly mixed.
  - Remove from heat and serve immediately.
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- Makes 4 servings Bok Choy and Snow Peas Sauté