



Sautéed Ginger-Soy Cabbage

Ingredients

1/2 lb bok choy, savoy, or napa cabbage, chopped to thin ribbons
2-3 cloves garlic, minced
2-3 scallions, chopped
1 tablespoons ginger syrup
1 tablespoons soy sauce or tamari
2 teaspoons sesame oil

Directions

Combine scallions, soy sauce, and ginger syrup in a small bowl. Heat skillet or wok to medium high heat and coat with sesame oil. Add cabbage and garlic to pan and toss for 2 minutes. Add ginger-soy-scallion mixture and continue to mix for 1 minute. Remove from heat and serve immediately.