

## Stir-Fried Chicken with Bok Choy

<https://www.marthastewart.com/897967/stir-fried-chicken-bok-choy>

Serves: 2

- 1/4 cup low-sodium soy sauce
- 1 tablespoon rice vinegar
- 2 teaspoons light-brown sugar
- 2 boneless, skinless chicken breasts (about 1 pound total)
- 4 teaspoons cornstarch
- 2 tablespoons vegetable oil
- 2 garlic cloves, thinly sliced
- 2 teaspoons minced peeled fresh ginger
- 4 cups sliced bok choy (from 1 head)
- 1 small red chile or jalapeno, seeded and sliced
- Cooked rice, for serving



Photography Henri T. de Hahn

1. In a small bowl, combine soy sauce, vinegar, brown sugar, and 3 tablespoons water. Slice chicken into thin strips.
2. In a medium bowl, toss chicken with cornstarch until coated. In a large wok or skillet, heat oil, garlic, and ginger over medium-high until fragrant, about 1 minute. Add chicken in a single layer, pressing against pan to sear. Cook, stirring, until lightly browned and just cooked through, 6 to 8 minutes.
3. Add bok choy and chile and cook, stirring, until bok choy slightly wilts, about 1 minute. Add soy sauce mixture and cook until sauce thickens slightly, 2 minutes. Serve over rice.

NOTE: Stir-frying is fast -- have all your ingredients prepped before you begin.