# Teriyaki Shrimp and Bok Choy Stir Fry




## Ingredients

- ~680g bok choy
- 2 tablespoons sesame oil
- 1 tablespoon minced or grated fresh ginger
- 30-40 shrimp (Large)

**Sauce**

- 2 tablespoons soy sauce
- 2 tablespoons brown sugar
- 2 teaspoons rice vinegar

## Directions

- Trim the ends of the bok choy. Cut leaf from stem.  Wash and set aside.
- In a bowl, mix together the sauce ingredients.
- Heat a large skillet or wok over medium-high heat. Add the oil and then add the ginger. Cook for 1 minute or until soft.
- Add bok choy and cover until bok choy is soft
- Remove bok choy and set aside
- Add the shrimp and sauce and cook until shrimp is seared and cooked through.
- Add bok choy to pan and cover until heated throughout.
- Serve

## References

| Reference | URL |
|---|---|
| Recipe | https://www.foodandwine.com/recipes/teriyaki-shrimp-and-bok-choy-stir-fry |