

# Creamy Umami Baby Bok Choy Recipe

## Ingredients

- 1 lb. baby bok choy (other great choices include yu choy, mustard greens, and Chinese broccoli)
- ½ medium onion
- 4 cloves garlic
- 2 dried Thai chili peppers
- 1 tsp. minced ginger
- 2 tbsp. fermented tofu (some brine as part of that is great)
- 1 tbsp. rice wine vinegar
- Oil, salt, and pepper, as needed

## Steps

1. Wash and pat dry your greens and cut them to strips (or the size you prefer). Cut the onion into thin slices, and mince the garlic and ginger. Set aside.
2. Heat a small amount of oil in a pan on medium-high heat. Add the onions, garlic, chili peppers, and ginger and stir. Cook for a few minutes, until the onions become fairly translucent.
3. Turn the heat down a little and add the fermented tofu, rice wine vinegar, and a tablespoon of water to the pan. Mix well, breaking up the tofu so that it's creamy. Add your greens and stir to coat. Season with salt and pepper as desired. Cook until the greens are tender, and serve over rice for ultimate deliciousness.

