



RICE WITH BABY BOK CHOY

Makes 4 servings.

This side dish is an interesting combination of flavors and a nice accompaniment to poultry or fish.

INGREDIENTS

- 1 cup Basmati rice
- 1½ cups water
- 1 tablespoon extra-virgin olive oil
- ¼ teaspoon Kosher salt
- 6 small mixed color chilies, optional
- 4 scallions
- 3 baby bok choy
- 3 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- 2–3 tablespoons hoisin sauce (see note)
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. In a small saucepan bring the rice, water, olive oil and salt to a boil. Lower the heat, cover, and cook for about 15 minutes, until the water is absorbed, and the rice is tender.
2. Fluff with a fork.

3. Cut the chilies in half, seed and cut them into thin strips. Trim the scallions and cut into 2-inch pieces including some of the green parts.
4. Trim the bok choy and also cut into 2-inch pieces including some of the green parts. Rinse.
5. Heat the oil in a wok, add all the vegetables and sauté over high heat for a few minutes, until the vegetables are wilted. Add the vinegar and hoisin sauce. Finally, add the rice and combine well.
6. Season to taste with vinegar, hoisin sauce, salt and pepper.

NOTE

Kosher hoisin sauce is available. I use Joyce Chan brand.