Braised Bok Choy
Makes 4 servings

1 cup vegetable broth
1 ½ pounds bok choy, trimmed and chopped in 1” pieces
1 Tablespoon miso paste
1 clove garlic, minced
1 teaspoon minced fresh ginger
1 Tablespoon butter
1 teaspoon tamari
1/2 teaspoon toasted sesame oil
Salt and pepper to taste

Bring broth to a simmer in a deep large heavy skillet.

Arrange bok choy evenly in skillet; cover and simmer until tender, about 3-5 minutes.

Use tongs to transfer bok choy to a serving dish; cover and keep warm.

Add miso paste, garlic and ginger to broth in skillet. Boil broth mixture until reduced to about ¼ cup. Stir in butter, tamari and sesame oil. Season with salt and pepper to taste. Pour sauce over bok choy and serve.

Tamari: Japanese-style soy sauce. Like traditional soy sauce, tamari is made from fermented soy beans but tamari contains little or no wheat. Tamari is thicker, darker and less salty giving it more complex flavor than traditional soy sauce.