
Honey Soy Bok Choy with Coconut Rice

Ingredients for rice

- 1 Cup Jasmine Rice
 - 1 5.5 Ounce Can Coconut Milk
 - ½ Cup Dried Coconut Flakes (optional)
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Ingredients for Bok Choy

- 1 tablespoon vegetable oil
- 2 bunches bok choy
- 2 garlic cloves, thinly sliced
- 1 tablespoon honey
- 2 tablespoons soy sauce

Make the rice:

1. In a small pot, combine the **rice, coconut milk,** and **1½ cups of water.** Heat to boiling on high, then reduce heat to low. Cover, and simmer 12 to 15 minutes, or until all of the liquid is absorbed. Remove from the heat and fluff the finished rice with a fork.

Make the Bok Choy:

1. Wash and chop the Bok choy white stems into 2 inch slices and the green leaves the same and put into separate bowls.
 2. Peel and slice garlic thinly.
 3. Heat oil in a large wok over high heat. Swirl to coat. Add bok choy. Stir-fry for 2 minutes or until just wilted. Add garlic, honey and soy sauce. Stir-fry for 2 to 3 minutes or until bok choy is just tender. Remove from heat.
- Serves 4 kids.