

Bacon & Boc Choy Stir-Fry

1 lb. baby bok choy

4 oz. slab of bacon cut into 1/2" pieces

1 tbsp. peanut oil

4 garlic cloves (or use your ramps)

1 green chili, minced

1/2 tsp. kosher salt

Rinse boc choy and drain. Roughly chop and set aside

Heat a large skillet over medium heat until very hot. Add bacon and oil, cook, stirring occasionally until bacon is crisp, about 3-5 minutes. Add garlic (or ramps) and chilies. cook stirring until garlic is golden, about 1-2 minutes.

Increase heat to high and add bok choy and salt. Cook stirring occasionally until Bok Choy starts to wilt and shrinks by half, about two minutes. (Stems will be tender but not overcooked) Remove from heat and serve immediately...serves 4