

Bok Choy with Lemongrass and Red Peppers

3 very young, tender stalks fresh lemongrass
2 tablespoons vegetable oil
1 bunch bok choy, sliced on the diagonal
1 sweet red pepper, cut into thin strips
4 green onions, cut into 1-inch pieces
1 tablespoons minced garlic
minced red or green chile to taste
2 tablespoons soy sauce
½ teaspoon sugar
4 tablespoons chopped fresh basil, mint, or cilantro

Thinly slice lemongrass on the diagonal. Heat oil over high heat in large, heavy skillet; add bok choy and stir fry 3-4 minutes. Add red pepper; stir fry 1-2 minutes. Add green onions, garlic, and chiles; stir fry until bok choy is crisp-tender, 1-2 minutes. Toss in soy sauce, sugar, and herbs. Makes 4-6 servings.