

Holiday Stir-fry

yields 4 portions recipe developed by Chef Roc®

Ingredients:

- 2 tablespoons oil 4 cloves minced garlic
- 1 teaspoon minced ginger 1 cup sliced mushrooms
- ½ cup sliced red onion
- 2 cups diced Ham
- ½ cup sliced carrots
- 1 cup sliced bok choy
- ½ cup sliced green onion
- 2 tablespoons chopped cilantro
- 2 tablespoons soy sauce
- 1 tablespoon sesame seed oil
- ½ teaspoon crushed red pepper flakes
- 2 cups cooked Chinese noodles

Steps:

1. In a hot sauté pan or wok add the oil.
2. Add the garlic, ginger, mushrooms, and red onions. Cook for 2 minutes.
3. Add the ham, carrots, bok choy and cook for another 2 minutes.
4. Add the green onion, cilantro, soy sauce, sesame seed oil and red pepper flakes. Sauté for one minute and turn off heat.
5. Heat the noodles and divide into 4 bowls. Top with stir-fry and enjoy.