

Sichuan Bok Choy Tofu Stir-Fry

Yield: 2 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/pak-choi-tofu-recipe-chinese>

Ingredients:

- 4 tablespoons low sodium soy sauce
- 4 tablespoons honey
- 1 tablespoon ginger grated
- 2 cloves garlic peeled and grated
- 2 teaspoons sesame oil
- 2 teaspoons water
- 2 teaspoons corn starch
- 1 teaspoon Sichuan peppercorns ground
- 14 ounces firm tofu
- 2 teaspoons low sodium soy sauce
- 2 teaspoons rice vinegar
- 2 teaspoons sesame oil
- 5 tablespoons corn starch
- 2 teaspoons canola oil
- 3 cups bok choy chopped