

Chinese-Style Baby Bok Choy with Mushroom Sauce

Yield: 8 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-style-portebello-mushtoom-recipe>

Ingredients:

- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- 2 teaspoons brown sugar
- 1 teaspoon potato starch
- 1 tablespoon water
- 2 pinches salt
- 1/4 teaspoon vegetable oil
- 4 heads baby bok choy
- 3 tablespoons olive oil
- 2 tablespoons green onion minced
- 1 tablespoon minced garlic
- 8 ounces portobello mushrooms sliced

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 12 grams
3. Fat: 5 grams
4. Fiber: 5 grams
5. Protein: 9 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 590 milligrams
8. Sugar: 6 grams

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