Ingredients

* 2 TBS olive oil
* 12 cloves garlic, minced
* 2 thumb sized knobs ginger, minced
* 4 heads bok choy, chopped
* 12 scallions, whites and greens chopped
* 3 limes, zested and juiced
* 2 TBS reduced sodium soy sauce
* fresh ground pepper
* salt

Procedure

1. Heat oil in a large skillet over low-medium heat. Add ginger and garlic and cook for 2 minutes
2. Add bok choy, lime zest, scallion whites and cook for 5 minutes, until greens are wilted.
3. Roll zested limes on the table to release juice. Cut limes and squeeze juice on top of boy choy. Add soy sauce. Cook another 2-3 minutes. Taste, and season with pepper and salt.
4. Garnish with scallion greens.