
Cooking With Rania

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Stir-Fried Chinese Vegetables

INGREDIENTS

- ¼ cup peanut oil
- 1 onion, cut into ¼-inch wedges
- 2 tablespoons grated ginger root
- 3 garlic cloves, finely minced
- 1 teaspoon dried hot red pepper flakes
- 2 red bell peppers, cut into vertical slices
- 2 yellow bell peppers, cut into vertical slices
- ½ pound sugar snaps, trimmed
- ½ pound snow peas, trimmed
- 1 cup frozen edamame, defrosted
- 1 bunch radish, each one cut in half
- 6 baby bok choy, each one cut in half
- ¼ cup bottled spicy Thai sauce (or more to taste)

DIRECTIONS

Heat a wok over high heat until a bead of water evaporates on contact. Pour in the oil and reduce the heat to medium. Add the onion and toss until slightly soft. Add the ginger, garlic, red pepper flakes, and bell peppers and toss until the peppers have softened, about 2 minutes. Add the sugar snaps, snow peas, edamame, radish, and baby bok choy and toss until hot, about 3 minutes. Add the spicy Thai sauce to taste; toss and serve immediately.

Serves 8-10