

Braised Bok Choy with Tomatoes and Gruyere

From – *eatingwell.com*

2 tsp extra-virgin olive oil
4 cloves garlic, thinly sliced
1 2-pound head bok choy, trimmed and thinly sliced
2 large tomatoes, chopped
1/4 cup coarsely chopped pitted Kalamata olives
1/4 teaspoon salt
2 slices whole-grain country bread, toasted and finely chopped
1/3 cup finely shredded Gruyere or Swiss cheese

- Place oil and garlic in a large high-sided skillet or Dutch oven over medium heat and cook until the garlic is sizzling and fragrant, about 3 minutes.
- Add bok choy, tomatoes and olives; cover and cook, stirring occasionally, until the bok choy is tender, 8 to 12 minutes.
- Stir in salt; top with bread and cheese, cover and cook until the cheese is melted, about 1 minute.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com