



Garlic Ginger Steamed Chicken & Bok Choy

1 serving
25 minutes

Ingredients

142 grams Chicken Breast (boneless, skinless)
1/4 tsp Ginger (fresh, minced)
1/2 Garlic (clove, minced)
1 tsp Lime Juice
2 tps Soy Sauce, Low Sodium
2 cups Bok Choy (baby, quartered)
1/4 tsp Everything Bagel Seasoning

Directions

- 1 Place the chicken in a steamer basket lined with parchment paper.
- 2 Top with ginger, garlic, lime juice, and soy sauce. Place the bok choy around the chicken.
- 3 Cover and steam for 10 to 15 minutes until cooked through. Slice the chicken.
- 4 Divide the chicken and bok choy evenly between plates. Top with everything bagel seasoning and the juices from cooking. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is approximately one chicken breast with bok choy.

More Flavor: Add green onions.

Additional Toppings: Steamed edamame or shredded carrots.

Gluten-Free: Use tamari or coconut aminos instead of soy sauce.