

## STEAMED BOK CHOY WITH MAPO-STYLE PORK

(Adapted from "Food & Wine: The New Healthy")

Serves: 4

2-1/2 tsp	cornstarch
1 Tbsp	canola oil
1/2 lb.	ground pork or beef
1/2 tsp	ground Sichuan peppercorns
Kosher salt	
1 Tbsp	Asian chile-bean sauce
1 Tbsp	hoisin sauce
1 Tbsp	soy sauce
1/4 cup	thinly sliced scallions, plus more for garnish
Four	6-8 oz heads of baby bok choy, halved lengthwise



1. In a small bowl, whisk the cornstarch with 1-1/4 cups water. In a large skillet, heat the oil. Add the pork, peppercorns and a generous pinch of salt and cook over high heat, stirring and breaking up the meat until crumbly and lightly browned, about 3 minutes. Stir in the chile-bean, hoisin and soy sauces and cook, stirring until fragrant, about 2 minutes. Stir in the 1/4 cup of sliced scallions and season with salt. Keep warm over very low heat.
2. Meanwhile, set a steamer basket in a large saucepan. Add 1-inch of water and bring to a boil. Add the bok choy to the basket, cover and steam until crisp-tender, 4-6 minutes. Transfer to plates or a platter.
3. Spoon the pork over the bok choy, garnish with sliced scallions, and serve right away.