

Baby Bok Choy and Broccolini with Sesame Butter, Green Garlic and Coriander

Kosher salt

1 ½ pounds baby bok choy and/or broccolini, tough ends trimmed and discarded

3 teaspoon sesame oil, plus more for drizzling

2 tablespoons butter, salted or unsalted

1 large stalk green garlic, thinly sliced (the whole thing)

½ teaspoon red pepper flakes (optional)

2 teaspoons coriander seeds

Lime for serving

1 tablespoons toasted sesame seeds - I toast mine again to get them extra nutty, but I'm crazy like that

Flaky salt for serving

Serves: 4 as a side

Time: 20 minutes

Bring a large pot of well salted water to a boil and blanch your baby bok choy and/or broccolini for 1 to 2 minutes. Drain and run under cold water to stop their cooking. You want them still somewhat snappy as they will continue to cook in the skillet.

Heat the sesame oil and melt the butter in a 12-inch skillet over medium heat. Add the green garlic, red pepper flakes (if using), and the coriander seeds. Cook, stirring occasionally until the garlic and coriander seeds are fragrant, about 2 minutes. Season with salt.

Add the greens to the skillet and toss to coat in the sesame butter, garlic and coriander seeds and cook 1 to 2 minutes more. Season with salt.

Transfer the greens to a platter or a large plate and spoon any green garlic and coriander seeds left behind on top. Squeeze with lime juice and drizzle with a bit more sesame oil. Top with the sesame seeds and a few pinches of flaky salt.

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