Bok Choy Chicken Soup

**Notes:**

Total: 15 minutes  
Prep: 5 minutes  
Cook: 10 minutes  
Serves 4

**Ingredients:**

3 cups chicken broth  
1 teaspoon red pepper flakes  
2 teaspoons soy sauce  
2 teaspoons sesame oil (optional)  
1 garlic clove, chopped  
10 leaves bok choy (white and green parts), thinly sliced

**Instructions:**

1. Gather ingredients  
2. Bring chicken broth to a boil in a medium size pot  
3. Stir in the red pepper flakes, soy sauce, sesame oil, and chopped garlic.  
4. Add the bok choy leaves. Simmer for up to 10 minutes, until the bok choy leaves turn dark green and are wilted and tender.  
5. Serve and enjoy!

**Materials:**

Knife  
Cutting board  
Medium size pot

Adapted from The Spruce Eats