

Beef, Ginger, Mushroom & Bok Choy Stir-Fry

30 minutes | 2 servings



Find cookware

[chef's knife](#)
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[garlic press \(optional\)](#)
[grater \(optional\)](#)
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[mixing bowls](#)
[nonstick skillet](#)
[stirring spoon](#)

Grab ingredients

3	baby bok choy
½ lb	cremini mushrooms
2 cloves	garlic
1 (1 inch) piece	ginger root
¾ lb	striploin (New York strip) steak
	coconut aminos
	rice vinegar
	virgin coconut oil

Cook & enjoy

- 1 Wash and dry the fresh produce.
½ lb cremini mushrooms
3 baby bok choy
1 (1 inch) piece ginger root
- 2 Thinly slice steak against the grain into strips. Transfer to a small bowl, add coconut aminos, and toss to combine; set aside to marinate.
¾ lb striploin (New York strip) steak
2 tbsp coconut aminos
- 3 Meanwhile, using a clean cutting board, thinly slice mushrooms; transfer to a medium bowl.
- 4 Preheat a skillet over medium-high heat.
- 5 Once the skillet is hot, add oil and swirl to coat the bottom. Add steak strips to the skillet and stir-fry until just cooked through, about 5 minutes.
1 tbsp virgin coconut oil
- 6 Meanwhile, trim ends and separate bok choy into leaves.
- 7 When the steak strips are done, transfer to a plate.
- 8 Return the skillet to medium-high heat, add more oil, and swirl to coat the bottom. Add mushrooms and cook, stirring occasionally, until starting to brown, about 3 minutes. (Reserve bowl for the next step.)
1 tbsp virgin coconut oil
- 9 While the mushrooms cook, slice white stems of the bok choy crosswise into thin strips; chop or tear leaves into bite-sized pieces. Transfer leaves to the reserved bowl.
- 10 Add bok choy stems to the skillet and stir to combine. Cook, stirring occasionally, until veggies are fork-tender, about 5 minutes.
- 11 Meanwhile, peel and mince ginger and garlic; add to the skillet and stir-fry until fragrant, about 30 seconds.
2 cloves garlic
- 12 Add bok choy leaves to the skillet in handfuls, waiting for the leaves to wilt slightly before adding the next handful.

13 Return steak strips (and any accumulated juices) to the skillet along with coconut aminos and vinegar; stir to combine and remove from heat.

1 tbsp coconut aminos

1 tsp rice vinegar

14 To serve, divide stir-fry between plates or bowls. Enjoy!