



Grilled Bok Choy

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

Grilled bok choy is easy to cook and tastes great with steak burgers hot dogs or anything else you might be cooking on the grill The crispy leaves and tender stalks will have you coming back for more

Ingredients

- - 1 (2 pound) head of bok choy - $\frac{1}{4}$ cup melted butter - ? teaspoon garlic powder - ? teaspoon paprika - 1 ? teaspoons ground black pepper
- divided - 1 teaspoon seasoned salt (such as Lawry's)

Instructions

1. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Mix butter
2. garlic powder
3. paprika
4. and 1/8 teaspoon black pepper in a small bowl; set aside. Slice the bottom off bok choy; remove and clean stalks. Sprinkle seasoned salt and remaining 1 teaspoon black pepper over both sides of stalks. Place bok choy on the preheated grill. Brush with seasoned butter mixture
5. close the grill top
6. and cook until stalks show grill marks and leaves are crisp at the edges
7. 3 to 4 minutes. Turn bok choy
8. brush with butter mixture
9. close the top
10. and cook other sides
11. 3 to 4 more minutes. Brush with any remaining butter mixture and transfer to a platter to serve. Recipe Tip
You can easily make this recipe inside by using a large skillet and cooking a few stalks at a time. The leaves won't get as crispy as they do on the grill
12. but the taste is still delicious.