

Quick Thai Rice Bowl

Ingredients:

- 5 teaspoons Thai chili paste (like Sambal)
- 5 teaspoons Thai fish sauce
- 5 teaspoons white sugar
- 2 tablespoon soy sauce (soy free works great)
- 6 cloves of garlic, minced
- 1-2 teaspoon crushed red pepper flakes
- Canola oil
- 16oz of ground beef
- 3 small baby bok choy, chopped into small bite sized pieces
 - cabbage, kale or spinach can be substituted
- Salt
- 4 large eggs
- Brown or white rice

Directions:

1. Cook your rice according to the package directions (or use leftover rice)
2. In a small bowl, whisk together sugar, chili paste, fish sauce, soy sauce, garlic, and crushed red pepper.
3. Heat a large cast-iron skillet or wok over high heat. Add 1 tablespoon of oil and swirl to coat. Add the ground beef to the pan and stir-fry until the beef is no longer pink. Drain any excess fat.
4. Add the sauce to the beef and stir fry for a minute or so. Remove meat mixture from pan.
5. Add 1 Tablespoon of oil to the pan again and add in your bok choy. Season with salt and stir fry until crisp-tender. Add bok choy to the beef mixture.
6. Add a little more oil to the pan and swirl to coat. Turn heat to medium and crack all of the eggs into the base of the pan. Season with salt and pepper. Cook for two minutes then cover your pan and cook for 1 minute or until the eggs are to your desired doneness.
7. To serve:
 - a. Place rice in a bowl
 - b. Place beef mixture and bok choy mixture on separate sides of the bowl.
 - c. Top each bowl with an egg and extra chili sauce

Original Recipe from: <https://www.panningtheglobe.com/quick-thai-beef-bok-choy-rice-bowl/>