



### **Roasted Red Potatoes with Smoked Paprika**

**Time: 40 minutes**

- 3-4 large red potatoes
- ¼ tsp. smoked paprika
- ½ tsp. garlic powder
- 1½ Tbl. olive oil
- 1 tsp. chopped chives, or ½ tsp. dried
- Dash of salt & pepper

- 1) Preheat the oven to 425 degrees. Cut potatoes into 1-2" pieces, leaving the skin on. Place in a bowl.
  - 2) In another bowl, mix the olive oil, smoked paprika, garlic powder and chives. Pour over the potatoes and gently toss until completely covered.
  - 3) Spread potato cubes onto a cookie sheet and place in the oven. Roast potatoes for about 30-35 minutes, gently tossing halfway through.
- Once done, sprinkle with salt and pepper to taste before serving.

*From aggieskitchen.com*



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### **Stir-Fried Bok Choy with Ginger and Garlic**

**Time: 10 Minutes**

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 tablespoon minced fresh ginger
- 8 cups chopped fresh bok choy
- 2 tablespoons reduced-sodium soy sauce
- Salt and ground black pepper

- 1) Heat oil in a large pan or skillet over medium heat. Add garlic and ginger and cook 1 minute.
- 2) Add bok choy and soy sauce. Cook for 3-5 minutes, until the greens are wilted and stalks crisp-tender. Season to taste with salt and pepper.

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