Garlic Sautéed Baby Bok Choy

Ingredients
1 pound baby bok choy
2 tablespoons oil
5 cloves minced garlic
Salt and pepper to taste
Pinch of sugar

Directions
1. Trim the bottom of each bok choy and quarter. Rinse in water to remove any dirt.
2. Heat 2 tablespoons in heated pan (or a wok).
3. Add all of the garlic to the heated oil, immediately adding the bok choy after.
4. Sautee and turn vegetables until tender, add salt, pepper, and sugar to taste