

## Fish Cakes with Chinese Cabbage Recipe

### Ingredients:

3 Chinese-style fish cakes  
1 tablespoon oil  
1 clove garlic, crushed  
1/2 teaspoon grated fresh ginger  
1/2 medium-size white Chinese cabbage  
1 tablespoon light soy sauce  
1/2 teaspoon salt  
2 teaspoons oyster sauce  
1/4 cup stock or water  
1/2 teaspoon corn flour

### Method:

Slice the fish cakes thinly. Wash Chinese cabbage, drain well and cut into slices 2.5 cm wide. Heat oil in a wok and fry garlic and ginger on low heat for a few seconds, then add cabbage and stir fry for 1 minute. Add soy, salt, oyster sauce and stir well. Add stock or water and bring to the boil, then turn in the sliced fish cakes and heat through. Push ingredients to side of wok, add corn flour mixed with a little cold water to the liquid in the centre and stir constantly until it boils and thickens. Stir all the ingredients together and serve at once with white rice.

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