

Fried Cabbage Recipe

Ingredients:

1/2 kg cabbage, shredded
50 g grated coconut
2 green chilies
1/4 teaspoon cumin seeds
1 tablespoon oil
1 bunch curry leaves
1/4 teaspoon mustard seeds
1/4 teaspoon urad dhal
1-2 dry red chili, break into small pieces
1/4 teaspoon turmeric powder

Method:

Ground green chilies, grated coconut and cumin seeds. Keep aside. In a pan, fry shredded cabbage on low heat until the cabbage softens. Add turmeric powder and salt to taste. Add ground ingredients and mix. In a separate frying pan, heat oil and fry mustard seeds, urad dhal, red chilies and curry leaves until fragrant. Add into cooked cabbage and stir-fry for a further 2 - 5 minutes. Serve hot or cold with steamed jasmine rice.

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