

Kung-Pao Cabbage Recipe

Ingredients:

¼ cabbage
7 dried chili peppers
1 teaspoon minced garlic
1 teaspoon Sichuan peppercorns
1 teaspoon salt

Method:

Rinse cabbage well and cut into small pieces. Cut each dried chili peppers into two and remove seeds then cut into small sections. Heat 2 tablespoons oil in a wok and stir fry peppercorns until fragrant then discard the peppercorns. Using the remaining oil, stir-fry the minced garlic and dried chili peppers until the flavor is released. Add cabbage and stir vigorously until done. Season with salt to taste. Mix well and remove. Serve.

Note: Select cabbage with puffy layers and a pointed top, as it is sweeter and crunchier when stir-fried. Tear the cabbage into small pieces after rinsing if desired. Cutting with a knife will give a neater appearance, tearing with hands a more varied appearance.

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