

Easy Stir-Fry Cabbage

prep 10min ★ cook 10min ★ servings 4

INGREDIENTS

- 2 tsps canola oil
- 1 small onion, sliced
- 1 clove garlic, minced
- 1 tsp minced ginger
- 1 head cabbage, cleaned, sliced
- 2 tbsps soy sauce
- 1 tbsp rice vinegar
- 2 tsps toasted sesame oil

INSTRUCTIONS

In a large saute pan over medium-high heat, add the canola oil and heat. Add the onion, garlic and ginger and saute, stirring, for approximately 1 minute.

Add the cabbage and cook until just starting to wilt, about 2 minutes. Add the soy sauce and rice vinegar and stir well. Cook just until cabbage is wilted, about 3 minutes. Remove from heat and drizzle with the sesame oil.

TIP Up your cooking game by topping with fresh pea shoots, finely chopped green onion and toasted sesame seeds.

