

Stir-Fried Red Cabbage



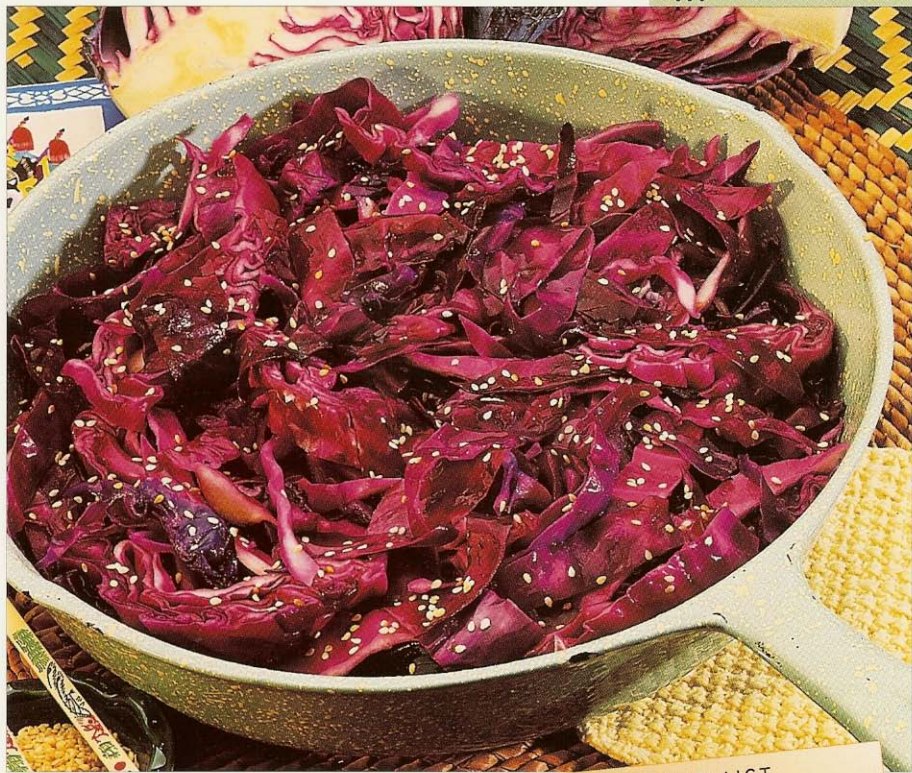
PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
pork lo mein



Red cabbage is usually more expensive than green. To save money, substitute green cabbage for the red or use peeled and julienned leftover broccoli stems. Either one makes a special side dish.

SHOPPING LIST

- red cabbage
- soy sauce • sesame seeds

ON HAND

- oil • garlic • ground ginger

INGREDIENTS

- 4 tablespoons vegetable oil
- 1 clove garlic, crushed
- 1/4 teaspoon ground ginger
- 1 large red cabbage, shredded
- 2 tablespoons soy sauce
- 2 tablespoons sesame seeds, toasted and crushed

SERVES 4

COOKIN' Xpress

• When time is really tight, consider purchasing a 12-ounce package of coleslaw mix. It can be found in the produce section of most supermarkets.

Make Ahead

You can shred the cabbage up to 12 hours ahead. Refrigerate in a resealable plastic bag until ready to use.

♦ VARIATION

For a more authentic Oriental flavor, replace 1 teaspoon of vegetable oil with dark sesame oil.

1 Heat oil in a large skillet over medium-high heat. Add garlic and ginger. Cook about 1 minute.



2 Add cabbage to skillet. Stir-fry until cabbage is wilted, about 5 minutes.

3 Add soy sauce to skillet; stir. Remove skillet from heat.



4 Place cabbage in a serving bowl. Sprinkle with sesame seeds.