

SPICY CABBAGE (From cully & sully)

This is really quick, delicious & a lovely accompaniment with a Chinese meal.

Shred 1 head of cabbage. Then blanch in a saucepan for 2 minutes in boiling salted water. Drain well, once blanched.

Heat 1 tbsp of peanut oil in your wok (have the wok good and hot before adding oil).

Add 1 slice of ginger root and 2 crushed cloves of garlic to the wok and stir fry until they are lightly brown.

Add your drained cabbage & continue to stir fry for a further 2 minutes.

Then add 1 tbsp of soy sauce, 1 tbsp oyster sauce, 1 tbsp chilli sauce, 1 tbsp sesame oil and stir fry for a further 2 minutes- don't worry if you don't have all of these.