

Sweet and Sour Chinese Cabbage

From – www.foodrepublic.com

2 Tbsp olive oil
1 onion sliced
2 Tbsp white wine vinegar
2 tsp sugar
1 Tbsp sambal olek chili paste
6 Tbsp tomatoes, chopped
1 head Chinese cabbage, shredded
2 scallions thinly sliced
1 red chile, thinly sliced

- Heat olive oil in a heavy-bottomed pan and cook sliced onion until soft.
- Stir in white wine vinegar, sugar, sambal olek and chopped tomatoes and mix well.
- Add the shredded Chinese cabbage and salt and pepper.
- Cook for 10 minutes with the lid on, stirring occasionally, until the cabbage is tender.
- Serve hot with scallions and red chile sprinkled over the top.



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