

Recipe

Cabbage Stir-Fry

By

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Ingredients

- 2 Tsp oil
- 1 Tsp black mustard seeds
- ½ Tsp yellow asafetida powder
- 1 inch ginger piece cut julienne style
- 2 green chilies cut in thin strips
- 1 Tsp turmeric powder
- 1 cabbage, thinly sliced
- 1½ Tsp salt

- ¾ Tsp sugar
- 1 Tsp lemon juice

Preparation

1. Heat oil in a pan over moderately high heat. Add the mustard seeds, when they crackle, sprinkle asafetida; add ginger and chilies, sauté for 1 minute. Add the turmeric and quickly add the cabbage.
2. Stir fry for 5-7 minutes or until the cabbage is tender-crisp. Add salt, sugar and lemon juice. Combining well, remove from heat.

Serves

5-6

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Hare Rama Hare Rama Rama Rama Hare Hare**