

# Chinese Cabbage Stir-Fry

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-chinese-cabbage-recipe>

## Ingredients:

- 2 tablespoons oil
- 6 ounces pork belly 170g, pork loin, or chicken, thinly sliced
- 5 cloves garlic smashed and cut in half
- 5 dried red chilies deseeded and roughly chopped
- 1 1/2 pounds cabbage 680g, hand-shredded into bite sized pieces, washed, and thoroughly dried
- 2 teaspoons Shaoxing wine
- 1 tablespoon soy sauce
- 1/2 teaspoon sugar
- 1 tablespoon water
- 1/2 teaspoon chinese black vinegar
- 2 scallions cut into 2-inch lengths

## Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 30 milligrams
4. Fat: 30 grams
5. Fiber: 4 grams
6. Protein: 6 grams
7. SaturatedFat: 9 grams
8. Sodium: 270 milligrams
9. Sugar: 1 grams

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