

Chinese Style Cabbage Stir Fry

Yield: 4 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-stir-fry-cabbage-recipe>

Ingredients:

- 1 cabbage middle size, hand shredded and remove the tough parts
- 2 garlic cloves sliced
- 1 inch root ginger minced
- 6 chili pepper dried, depending how spicy you want it to be
- 1/2 teaspoon seeds Sichuan peppercorn
- 1 tablespoon light soy sauce
- 1/2 tablespoon black vinegar
- 1/2 teaspoon salt or as needed
- 1 tablespoon cooking oil vegetable
- 2 green onions white part chopped and green part cut to 2 inch sections

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 15 milligrams
4. Fat: 8 grams
5. Fiber: 5 grams
6. Protein: 8 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 820 milligrams

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