

Sweet and Sour Chinese Cabbage

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-tomato-and-onion-sambal-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1 onion sliced
- 2 tablespoons white wine vinegar
- 2 teaspoons sugar
- 1 tablespoon sambal olek
- 6 tablespoons tomatoes chopped
- 1 head chinese cabbage shredded
- 1 red chile thinly sliced
- 2 scallions thinly sliced

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 10 grams
3. Fat: 7 grams
4. Fiber: 3 grams
5. Protein: 5 grams
6. SaturatedFat: 1 grams
7. Sodium: 140 milligrams
8. Sugar: 6 grams

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