



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Spicy Sautéed Cabbage (adapted from Orangette)

All of the ingredient amounts in this simple recipe will vary depending on your taste and the size of your cabbage.

½ head green cabbage, quartered, cored, and sliced into ¼-inch-thick ribbons
1 tablespoon canola oil
¼ teaspoon salt
1-3 teaspoons sambal oelek
1 tablespoon soy sauce

Heat a 12-inch not-nonstick skillet over medium-high heat. Meanwhile, in a large bowl, mix the cabbage, oil, and salt. Add the cabbage mixture to the hot skillet and cook without stirring for 1 minute. Stir in the hot sauce and continue cooking, stirring occasionally, until the cabbage is browned and wilted. Stir in the soy sauce; taste for seasoning, adding additional salt or soy sauce if necessary; serve.