

## CABBAGE STIR FRY

**MAKES:** 6 servings (2/3 cup each)

### INGREDIENTS

- 1/4 cup soy sauce\*
- 2 teaspoons rice vinegar\*\*
- 2 teaspoons honey
- 2-1/2 Tablespoons sesame oil, divided
- 1 teaspoon sriracha sauce
- 2 cloves garlic, minced
- 1 medium cabbage (~2 lbs), sliced into thin strips

\*For a gluten-free alternative, use liquid aminos or gluten free soy sauce. \*\*Try using white wine or plain vinegar instead.

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## DIRECTIONS

Wash the cabbage, tear off the outermost leaves and discard. Then cut cabbage into thin strips and throw into a large bowl. In a small bowl, whisk together the soy sauce, vinegar, honey, 2 teaspoons sesame oil, sriracha sauce, and minced garlic. Set aside.

Heat 2 Tablespoons of sesame oil on medium-high in a large skillet or wok. Add the cabbage and cook until tender, about 8 minutes. Pour the sauce mixture into the skillet, stir ingredients until evenly coated, and cook for about 3 minutes longer until the cabbage is soft and the sauce is reduced. Serve warm as a side dish.

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