



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Chinese Cabbage Stir-Fry –

4 oz. medium flat rice noodles
2 tbl. vegetable oil
½ head Chinese cabbage. (about 1 ½ lbs.), shredded (8 cups)
8 oz. ground pork
3 garlic cloves, minced
1 tbl. finely grated peeled fresh ginger
4 scallions, white and pale-green parts separated, thinly sliced on the bias
2 tbl. Asian fish sauce
2 tsp. Asian chili sauce, such as Sriracha
1 – 2 tbl. soy sauce
¼ cup chopped fresh cilantro
2 limes, halved
Garnish: cilantro sprigs and lime wedges

Bring a pot of water to a boil. Add noodles; stir, and remove pot from heat. Let stand until tender, about 8 minutes. Drain, and rinse with cold water.

Heat 1 tbl. oil in a wok or Dutch oven over high heat. Add half the cabbage. Sear, pressing with a wooden spoon, until slightly wilted and golden, 1 to 2 minutes. Set aside. Repeat with remaining cabbage.

Reduce heat to medium-high. Add remaining tbl. oil, the pork, garlic, ginger, and white parts of scallions. Cook, stirring constantly, until pork browns, about 1 minute. Stir in fish and chili sauces. Toss in rice noodles and seared cabbage. Add soy sauce to taste. Remove from heat, and add green parts of scallions and the cilantro. Squeeze limes over noodles. Garnish with cilantro, and serve with lime wedges. Serve immediately.

Credit: Martha Stewart Living