



Cabbage Stir Fry

Serving: 1

Veg

Ingredients

- Cabbage-1 cup thinly sliced
- Cumin seeds-1 tsp
- 1 small onion-sliced
- 1 inch ginger crushed
- Ground Coriander-1 tsp
- Red chili powder-1 tsp
- Garam masala-1 tsp
- Green chili-2 (optional)
- Tomato paste / chopped —2 tbsp
- Salt-to taste
- Oil-1 tbsp

Preparation Method

- In a skillet heat the oil and add the cumin seeds until they crackle.
- Add the onion and saute for a about 2 mins.
- Add the ginger and continue to cook.
- Add the spices followed by the tomato and cook until all aromatic about 2 minutes. Add a tbsp of water if its sticks to your pan.
- Continue to cook for about 5-6 minutes until the paste doesn't stick to the pan and oil starts to separate from the sides.
- Add the cabbage along with salt. Mix well.
- Cover and continue to cook stirring every few mins until