

Stir Fried Napa Cabbage with Mushrooms and Bacon

Ingredients

- 115g diced bacon
- 1 small onion thinly sliced
- salt
- black pepper
- 230g cremini mushrooms thinly sliced
- 1 small Napa cabbage sliced crosswise into 1/2 inch pieces
- 60ml chicken broth

Method

1. Assemble and prep your ingredients. Heat a large cast iron skillet to medium heat and throw in the bacon. Cook until they are crispy, about 5 minutes.
2. Add the onions and season with salt and pepper. Cook until they are translucent, about 5 minutes.
3. Once the onions are softened, add in the mushrooms and season with salt and pepper. Sauté until the moisture has cooked off.
4. Toss in the Napa cabbage and pour in the chicken broth. Mix everything.
5. Put the lid on the skillet and reduce the heat to medium-low. Simmer everything for about 5-10 minutes or until the cabbage has softened to your preferred tendency. Adjust seasoning and serve!