

Stir-fried Napa Cabbage Salad

2	tablespoons unseasoned Rice vinegar or white Wine	2	tablespoons sugar
		1	tablespoon soy sauce
1	medium-size Napa cabbage	1/4	teaspoon ground red pepper (cayenne)
3	tablespoons salad oil		

Stir together vinegar, sugar, soy sauce, and red pepper; set aside.

Discard any wilted outer leaves from cabbage. Then rinse cabbage; cut off and discard base. Slice cabbage in half lengthwise and chop coarsely.

Heat oil in a wide frying pan or wok over high heat; add cabbage and cook, stirring, until it begins to wilt (2 to 3 minutes). Add vinegar mixture, stir well, and remove from heat. Transfer salad to a serving dish.

Stir-fried Napa Cabbage Salad with rice and chicken

