

# Napa Cabbage

## Stir-fried with Hot & Sour Sauce

### Ingredients

1 small Napa cabbage (Chinese cabbage) about 450 g/1 lbs

### For the sauce

1½ tbsp black rice vinegar  
1 tbsp light soy sauce  
½ tsp dark soy sauce optional  
1 tbsp tapioca starch, or cornstarch  
1 pinch salt  
1 pinch sugar  
1 tbsp water

### For stir-frying

1 tbsp cooking oil  
4 cloves garlic, minced  
6 dried chilies, cut in sections or to taste, see note 2  
1 stalk scallions, finely chopped

### Instructions

Separate the leaves of the Napa cabbage. Lay one leaf flat on the chopping board. Cut it into bite-sized pieces at a 30-degree angle . Repeat to finish the rest.

### Mix the sauce

In a small bowl, mix black rice vinegar, light soy sauce, dark soy sauce, starch, salt, sugar and water. Set aside.

### Stir-fry the dish

Heat up a wok over high heat until it starts to smoke. Pour in oil then add garlic and dried chilies. Fry until fragrant (do not burn).

Put in the cabbage. Stir fry until the green leafy part starts to wilt but the white part remains crunchy.

Give the sauce a good stir then pour into the wok. Add scallions. Mix well. Remove from the heat once the sauce thickens. Serve immediately.