Chilli bean cabbage



About 15 minutes · Serves 2

Ingredients

- 350 g cabbage, cut into small wedges
- 1 tbsp Tian Fu chilli bean paste
- 2 garlic cloves, sliced; 1 tbsp cooking oil
- 3 tbsp water; 1 spring onion, sliced

Method

1. Heat the oil in a wok and cook the garlic for 20 seconds. Add cabbage and stir-fry for 2 minutes.
2. Stir in chilli bean paste and water. Cover and cook for 3–4 minutes until the cabbage is tender.
3. Uncover, toss for another minute and finish with spring onion.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Chili bean paste

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.