



Indian Fried Cabbage

INGREDIENTS:

- 1 head cabbage, shred or finely chopped
- 2 tbsp oil
- 1 tsp cumin seeds
- 1 inch ginger, grated
- 1 tsp paprika powder
- 1 tsp coriander powder
- ¼ cup frozen or fresh green peas
- ¼ tsp mustard seeds
- ¼ tsp turmeric powder
- ¼ tsp garam masala



METHOD:

1. Heat oil in a pan and add cumin seeds, mustard seeds and ginger
2. Saute for a minute and add cabbage, paprika, turmeric, garam masala, coriander powder and salt
3. Mix well, and add ¼ cup water
4. Cover the pan and cook for 8-10 minutes till the cabbage is fork tender
5. Add in the green peas and cook for another minute or two.
6. Serve hot