



Asian Shrimp Fried Cabbage Recipe

Makes 6-8 servings

Ingredients:

- 5 Cups Shredded Green Cabbage
- 5 Cups Shredded Red Cabbage
- 2 Cups Shredded Carrots
- 2 Cups Cooked Shrimp
- 1 Cup Chopped Onion
- 1-3 Eggs, scrambled
- 1/4 Cup Soy Sauce
- 2 tbsp Peanut or Vegetable Oil

Directions:

Soft scramble your eggs in a non-stick skillet and set aside.

Heat your wok on medium-high heat. Once your wok is hot, lightly coat with a 1/2 tbsp of vegetable/peanut oil and start cooking! Add 5 cups of shredded cabbage to your wok, flip wok for two minutes, add 1 tbsp of soy sauce, flip wok for another two minutes. Remove, and place cabbage into large bowl with a lid, set aside.

Allow wok to regain heat, lightly coat with a 1/2 tbsp of vegetable/peanut oil, add 5 cups of shredded red cabbage to your wok, flip wok for two minutes, add 1 tbsp of soy sauce, flip wok for another two minutes. Set aside with previously cooked cabbage.

Again, allow wok to regain heat, lightly coat with a 1/2 tbsp of vegetable/peanut oil, add shredded carrots to your wok, flip wok for two minutes, add 1 tbsp of soy sauce, flip wok for another two minutes. Set aside with previously cooked cabbage.

Allow wok to regain heat, lightly coat with a 1/2 tbsp of vegetable/peanut oil, add onion and shrimp to wok. Flip for two minutes, **DON'T ADD SOY SAUCE!** Return cabbage, carrots, and scrambled eggs wok and flip for 1 minute.

Serve hot with additional soy sauce (optional).

TIP: Don't love shrimp? That's okay! Omit the shrimp or substitute it for chicken, pork, or beef bits. Cut pork/chicken/beef into 5 mm (1/4 inch) slices, then cut into 5 mm (1/4 inch) strips and flip it in your wok for 1 minute before adding your onion.

Recipe Presented By:

