

## Kitchen Divas



### Angel Hair Cabbage & Carrots w/Ginger & Garlic

#### Instructions

#### Ingredients

- 1 head green cabbage
- 3 cups shredded carrots
- 1- 2 tablespoons minced ginger or ginger puree
- 4 cloves garlic
- Sesame oil
- Sesame seeds
- Scallions - thinly sliced
- Salt and pepper to taste

1. Using a mandolin, shredder or knife - cut your cabbage and carrots as thinly as possible. Place the carrots in one bowl and the cabbage in the other.
2. If using fresh garlic and ginger, peel and finely mince them. Place them in a separate bowl.
3. Thinly slice your onions - place them in the bowl with the garlic and ginger.
4. Over medium high heat, warm your wok or your pan and add about 1 tablespoon of sesame oil.
5. Add the garlic/ginger/onion and sauté until you smell the mixture and it is translucent.
6. Add the carrots to the pan and toss with the garlic/ginger/onion mixture until well combined. Let cook for about 2 minutes.
7. Add the cabbage to the pan in handfuls. Tossing until well combined and slightly wilted before adding another handful.
8. Salt and freshly ground pepper to taste, garnish with sesame seeds and scallions and serve immediately.

*Recipe by Chef C.C. Péan*