

Stir Fried Cabbage with Crispy Bacon and Mushrooms

ingredients:

1 Tbsp vegetable oil1 Tbsp toasted sesame oil

1 small onion, finely chopped

1/2 cup mushrooms, finely sliced

5 slices bacon, finely sliced

1 lb cabbage, shredded

Salt and freshly ground black pepper

directions:

Heat the vegetable oil in a large frying pan or wok. Add the bacon and fry until crispy, then add the onion and mushrooms and fry for a further 2 minutes. Add the cabbage and sesame oil and stir fry for a further 3 or 4 minutes until the cabbage has wilted. Season and serve immediately.

At a glance:

Servings: 4

Active Time: 10 min Total Time: 10 min

Rating

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