



Cabbage Stir Fry

4 servings

INGREDIENTS

- 1 head cabbage, cored and shredded
- 2 Tbsp oil
- 2 garlic cloves, minced
- 2 Tbsp soy sauce

DIRECTIONS

1. Heat the oil in a pan over medium heat. Stir in the garlic, and cook for a few seconds until it begins to brown and becomes fragrant.
2. Stir in the cabbage until it is coated in oil, cover, and cook for 1 minute.
3. Add the soy sauce, and cook and stir for another minute.
4. Increase the heat to high. Cook and stir until the cabbage is tender, for about 2 minutes more.



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