

Cabbage with Peanut Sauce

Number of Servings: 2

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

Sauce:

3 tbsp peanut butter

2 tbsp maple syrup

1 tbsp soy sauce

hot sauce

1/2 cup coconut milk

Stir Fry:

1 tbsp oil

1 onion, sliced

4-6 cremini mushrooms, sliced

1 large sweet potato, diced

1 small cabbage or half a large, shredded or sliced thinly

2 green onions, chopped

Salt

Instructions

Mix the ingredients together for the sauce, adjust quantities for taste.

Fry mushrooms and onion in oil until soft, add sweet potato, reduce heat to low, cover and cook for 10 minutes. Add cabbage, whites of the green onion and salt, cook for another 10 minutes or until potatoes are soft.

Add sauce and garnish with the green onion tops. Can be eaten on it's own or served over rice vermicelli or rice.