



Vegan Green Cabbage and Pepper Stir Fry

Green cabbage is good for you but can easily go limp when boiled or steamed. This quick 5 minute recipe transforms it into something that shakes your taste buds into another world

This vegan-friendly green cabbage and pepper stir fry has *plenty of kick* - the spices will heat you up inside while it's cold outside. One warning: If you're shy about spices, you may want to halve the amount of cumin the chef recommends. See the ingredient list and instructions below.

Ingredients

- Green cabbage chopped
- 3 long green peppers
- 1/2 red peppers
- 2 tablespoons oil
- 2 tablespoons black mustard seeds
- 1/2 teaspoon hing (also known as asafetida)
- 3/4 teaspoon turmeric
- 2 teaspoons coriander and cumin powder
- 1/2 teaspoon red chili powder
- 4 tablespoons fresh chopped coriander
- 1 teaspoon salt

Instructions

- Place oil in the pan and heat it up.
- Add mustard seeds, cumin seeds, and hing.
- Add the cabbage and 2 kinds of peppers.
- Increase the heat to high and keep stirring for under 5 minutes to keep the veggies crunchy
- Add the turmeric, coriander and cumin powder, red chili powder, and chopped coriander.
- Keep stirring
- Add the salt and finish cooking.