

Cabbage Rolls with Pork and Chive Filling



Ingredients

- 1 Napa cabbage
- 1 tbsp salt
- 2 L water
- 2 tbsp peanut oil
- 500 g lean pork mince (for the filling)
- 1 tbsp minced ginger (for the filling)
- 3 cloves minced garlic (for the filling)
- 1 tbsp coconut amino or tamari (for the filling)
- 2 tsp sesame oil (for the filling)
- 1 large egg, lightly beaten (for the filling)
- 1 bunch of chives, chopped (for the filling)
- 2 tbsp coconut amino (for the dipping sauce)
- 1 tbsp water (for the dipping sauce)
- 1/2 tbsp rice vinegar (for the dipping sauce)

Method:

1. In a deep saucepan or large pot, bring lightly salted water to the boil, then blanch the cabbage leaves.
2. Remove the thick white core from the leaves and cut larger leaves into halves.
3. Mix all the filling ingredients together either by hand or in a food processor for 3-4 mins until well combined.
4. Put one tablespoon of the filling onto the end of the leaf, roll it up and fold in the sides. Leave the rolls on a paper towel as you repeat on each leaf to finish them.
5. Mix vinegar coconut amino, water and rice vinegar together for the dipping sauce.
6. Heat a large frying pan with the peanut oil, lower the cabbage roll into the pan but leave some space between them.
7. Sear the seam side for about 3 mins and then flip the cabbage to the other side and add ½ cup of water to the pan. Place a lid over and continue to cook until the water has evaporated, and the filling is cooked through (approx. 5 min)
8. Serve hot with dipping sauce.