

Vegetable rolls with red cabbage Asian style

COOKING
LOVERS TEKA

Raciones para 4

1 Red cabbage
115 g Assorted mushrooms
65 g Cooked Rice
500 g Minced pork meat
2 Chopped cloves of garlic
1/2 Chopped onion
1 Grated carrot
2 Teaspoon Soy sauce
1 Teaspoon Sesame oil
2 Teaspoon Sriracha
1 Teaspoon Brown sugar
1/2 Teaspoon Dry chili

Salt
235 g Water

- 1 Preheat oven to 200 ° C
- 2 Separate cabbage leaves and cook for 1 minute in the microwave.
- 3 In a large bowl, mix the rest of the ingredients except water.
- 4 Fill the red cabbage leaves with the mix and fold the sides in, rolling them.
- 5 Place cabbage rolls on a baking tray and add water.
- 6 Cover the tray with foil, or use the SteamBox cooking tray, to steam and bake at 200 ° C for 35 to 40 minutes

Chef's Notes

<https://cookinglovers.teka.com/en/receta/rollitos-de-verduras-con-col-lombarda-al-estilo-asiatico/>

