

# Vegetable rolls with red cabbage Asian style

COOKING  
LOVERS 

## 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

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

