

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

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

