Vegetable rolls with red cabbage Asian style

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 º 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 º C for 35 to 40 minutes

Chef's Notes

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