

Napa Cabbage with Flat Fish Recipe

Ingredients:

2 slices dried flat fish
6 napa cabbage leaves
1 teaspoon salt

Method:

Deep-fry dried flat fish in warm oil until slightly brown. Remove and cool. Then chop finely. Rinse napa cabbage leaves well and cut into large pieces. Heat 2 tablespoons of cooking oil to stir-fry cabbage leaves until softened, add chopped flat fish as well as salt to taste. Cook until the flavor is absorbed. Continue simmering until cabbage is very tender and the liquid is absorbed. Remove and serve.

Note: Do not cut cabbage leaves too small, or it will easily become soggy when it is cooked for a long period. Just tear into large pieces with the hands. Dried flat fish can be purchased at any Asian grocery store or supermarkets. Do not deep-fry in high temperature oil, or it will burn and become bitter.

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