

Rice with Ham and Green Cabbage Recipe

Ingredients: Serves 4

3 tablespoons Chinese ham slices
300g green cabbage (seow pai chye)
3 cups rice

Seasonings:

2 tablespoons oil
½ teaspoon salt

Method:

Trim green cabbage, cut into small sections. Stir-fry green cabbage with 2 tablespoons of oil, remove cabbage and keep the liquid. Rinse the rice, pour it into the inner pot of the rice cooker, mix ham slices in; add 2½ cups of water (include the liquid from stir-fried cabbage), cook rice to done. Stay for 5 minutes after rice is cooked, mix green cabbage in, stay for another 3-5 minutes. Adding the green cabbage in the beginning with the rice gives the rice an additional aroma; however, the cabbage will turn yellow at the end. Serve. Chinese ham is very salty. Therefore, you should reduce the addition of salt if you wish to use more ham.

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