

## **Szechuan Cabbage Stir Fry**

- 1 green cabbage, leaves separated, torn
- 4 scallions, greens cut on the diagonal in 2-inch lengths, white part sliced
- 2 T finely chopped ginger
- 2 cloves garlic, minced
- 6 dried chili peppers, cut in half for heat, or a teaspoon of red pepper flakes
- 1 t Szechuan peppercorns
- 3 T seasoned rice vinegar
- 2 T organic cooking oil
- 1 T soy sauce
- 1/2 t kosher salt
- 2 t coconut sugar, or your favourite sweetener
- 1 c coloured peppers, cut in chunks (3 halves)
- 1 t sesame oil

In a large, deep pan or wok, over medium-high heat, heat oil, then add add garlic, scallion whites, ginger, dried chili pepper and peppercorns and cook, stirring for 1 minute.

Increase the heat to high and add cabbage, salt, sugar, soy sauce and vinegar. Stir fry for about 3 minutes, tossing for even cooking, then add coloured peppers and scallion greens, and cook 2 more minutes. Don't overcook; it should be a bit crunchy. Toss with sesame oil. Serves 6.

**Jittery Cook**