



As a side this works really well with Indian dishes.

Ingredients:-

½ a Cabbage, sliced
½ an Onion, sliced
2 Cloves of Garlic, minced
½ Tsp Cumin seeds
½ Tsp of Mustard seeds
1 Tsp of Curry Powder
½ Tsp of Garam Masala
A pinch of Asafoefida
A handful of Frozen Peas
½ Tsp of Salt
Oil to fry

Method:-

- (1) Add a little Oil to a frying pan over a medium heat.
- (2) Throw in the Cumin and Mustard seeds and fry until they start to pop.
- (3) Add the Onion and fry until softened.
- (4) Stir in the Garlic and season with Salt.
- (5) Add the Curry Powder, Garam Masala and Asafoefida and stir in well over a low heat.
- (6) Add the Cabbage and increase the heat whilst stirring constantly.
- (7) Add the Peas and stir in.

(8) Cook for a further 2 minutes and then drain & serve.

We had this with Belly Pork rubbed with Indian style Spices and cooked very low & slow. A cracking side. Not great cold, so don't make too much!