

Asian Vegetable Sauté

Ingredients:

- 4 tsp. toasted sesame oil
- 1 tsp. minced garlic
- 1 tbl. minced fresh ginger
- 8 ounces carrots, cut on the bias into 1/4-inch thick slices
- ½ tsp. kosher salt
- Pinch of freshly ground black pepper
- 4 ounces sugar snap peas
- 4 ounces shredded cabbage
- ¾ ounce chopped green onion
- 1 tbl. rice wine vinegar
- 2 tsp. chopped fresh cilantro or mint leaves

Directions:

Place the sesame oil into a straight-sided 10-inch sauté pan set over medium heat. Once the oil begins to shimmer, add the garlic, ginger, carrots, salt and pepper and sauté for 4 minutes. Add the sugar snap peas and continue to sauté for 1 minute. Lastly, add the cabbage and green onions and sauté for an additional minute. Remove from the heat, add the rice wine vinegar and stir to combine, scraping any bits off the bottom of the pan. Sprinkle with the cilantro or mint and toss to combine. Serve immediately.

~ Credit: Alton Brown