Main dishes / China

white beans and white cabbage stew · China

A substantial China-inspired stew built around white cabbage and cooked pulses.

Time 40 min **Servings** 4

What you'll need.

- [ ] 150 g onion
- [ ] 30 ml neutral cooking oil
- [ ] 600 g drained cooked white beans
- [ ] 600 g white cabbage
- [ ] 400 ml low-salt vegetable stock
- [ ] 25 ml soy sauce
- [ ] 10 g finely grated fresh ginger
- [ ] 15 ml rice vinegar
- [ ] salt and pepper to taste

Let's make it.

01 Clean the white cabbage and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the white cabbage and cook for a few minutes.

03 Add the stock, cover and simmer for 15 minutes.

04 Rinse the cooked pulses and stir them into the stew. Heat for five minutes until piping hot.

05 Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving.

AI-developed, not kitchen-tested.

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