



bit spicy

Orak-Arik - Indonesian cabbage stir fry

Orak-Arik is one of those recipes which you will not believe can be so tasty, comprising as it does of so few and such simple ingredients. Egg, cabbage, onion, garlic, soy sauce. With a couple of garnishes. Serve as a quick vegetarian meal or as part of a feast! **serves 4**

- 2 tbsp vegetable oil
 - 1 large brown onion, very thinly sliced
 - 2 cloves garlic, crushed
 - 350g cabbage, very thinly sliced
 - 2 tbsp light soy sauce
 - 4 eggs, beaten and seasoned with salt and pepper
 - 1 mild red chilli and 2 spring onions, chopped
1. Heat the oil in a wok and gently fry the onion and garlic until soft.
 2. Add the cabbage and continue to fry until still slightly crunchy, then stir in the soy sauce.
 3. Meanwhile cook the eggs, scrambling until they are just beginning to set but are still runny.
 4. Add the eggs to the wok and stir in so that they finish cooking.
 5. Stir in the chilli and spring onion and serve with extra soy sauce on the side.