

Turban Chopsticks

Spiced Indian Cabbage Coleslaw

This recipe is easy to whip up and great as a side to any meal. May it be a curry night, Indian feast, or lamb cutlets off the BBQ.

Cook this just before your guests arrive and serve hot on a large platter! Show off the vibrant colours of this dish! Enjoy!

Serves: 4-6 hungry tummies

Cooking time: 10 minutes

1 large	Cabbage, shredded finely
1 tablespoon	Turban Chopsticks Curry Powder
1 medium	Onion, diced finely
3 cloves	Garlic, minced
1 teaspoon	Ginger, minced
1 large	Tomato, diced
1 handful	Coriander leaves
2 tablespoons	Vegetable Oil or Indian Ghee
1 small	Chilli

Method:

1. Heat oil in large wok or fry pan. Add Turban Chopsticks curry powder, along with garlic, ginger, chilli and onion. Pan-fry for a couple of minutes.
2. Add tomato and cabbage with 2 tablespoons of water.
3. Stir-fry for 3-5 minutes, until cabbage is coated with flavour and soften slightly. The cabbage should be crisp and fresh.
4. Once cooked, garnish with fresh coriander leaves and serve with any indian feast!

For something decadent, fold through 1 cup of fresh, local prawns until tender. Delicious!!

