Indian Cabbage Stir Fry

Ingredients
- 1 head cabbage, shredded or finely chopped
- 2 tablespoons olive oil
- 1 teaspoon cumin seeds
- 1 inch ginger, grated
- 1 teaspoon paprika powder
- 1 tablespoon coriander powder
- ¼ cup water
- ¾ cup frozen or fresh green peas
- Pinch of salt

Equipment Needed
- Saute pan with lid
- Measuring spoons
- Liquid measuring cup
- Dry measuring cup
- Grater
- Cutting board

Helpful Tips
- This is an amazing vegetarian side dish, but it also pairs well with grilled chicken, pork, beans, and lentils. Add more vegetables, such as carrots and green onions, and serve with your choice of protein for a delicious main course.

Directions
- Heat oil in a pan and add cumin seeds and ginger. Saute for a minute and add cabbage, paprika, coriander powder, and salt.
- Mix well, and add 1/4 cup water.
- Cover the pan and cook for 8-10 minutes till the cabbage is fork tender.
- Add in the green peas and cook for another minute or two. Serve hot.

Nutrition Information Available Upon Request
www.nourishprogram.org