

Asian Cabbage and Leeks

It's a quick fix and good hot or cold.

Ingredients:

- 1 medium head of cabbage coarsely shredded
- 2-3 tbsp. EVOO (Extra Virgin Olive Oil)
- 1 large leek, chopped
- 4 garlic cloves, minced
- 1 1/2 tsp. fresh ginger, minced
- 1 1/2 tbsp. rice wine vinegar
- 2 tbsp. tamari
- Salt and pepper, to taste
- Sesame oil

Instructions:

1. Saute chopped leek for 3-4 minutes over medium heat.
 2. Add minced garlic and ginger and cook for another minute.
 3. Add rice wine vinegar and tamari sauce and cook for one minute
 4. Add cabbage and cook for another 5-7 minutes.
 5. Drizzle with sesame oil and mix well and serve
- Enjoy!