

Garlicky Cabbage with Fish Sauce

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This week's recipe is a very common dish in Thailand--Cabbage with fish sauce. For those who are familiar with Thai cuisine, fish sauce is a must-have seasoning in many Thai households' kitchen cabinets. This garlicky cabbage with fish sauce has gained much popularity in Thailand because it's an incredibly simple dish to create. If you don't have fish sauce, you could easily substitute it with soy sauce or oyster sauce.

Ingredients

- 1 clove garlic, chopped
- 1 bunch cabbage
- 1 tablespoon fish sauce
- 1/2 tablespoon white pepper
- 1/2 tablespoon black pepper
- 1 teaspoon fine sea salt
- 2 tablespoon olive oil

Steps to make it

1. Thoroughly rinse the cabbage and remove any unwanted yellow leaves.
2. Chop the cabbage and garlic into smaller pieces.
3. Turn on high heat, put olive oil and the chopped garlic into the pan.
4. When the garlic turns into golden color, turn the heat to medium high. Toss in the cabbage, fish sauce and white pepper into the pan and keep on stirring until all the leaves are coated with oil and seasonings.
5. After 3 minutes, turn off the heat. Garnish the cabbage with a little salt and black pepper and plate.
6. Ready to serve!