

Cabbage Curry

Patta Kobi Bhaji



- 3 cups cabbage - shredded
 - 1 tsp oil
 - ½ tsp mustard seeds
 - ½ tsp cumin seeds
 - 4-5 curry leaves
 - Pinch turmeric optional
 - 1 tsp grated ginger
 - Fresh coriander leaves
 - Salt for taste
 - Optional – ½ cup green peas, sweet corn or potato to add variety
1. Heat the oil then add the mustard seeds. When they pop add the remaining spices and cook for 30 seconds.
 2. Add the cabbage and other vegetables if using, stirring occasionally until thoroughly cooked. If needed water can be added.
 3. Add salt to taste and coriander leaves.