

K?ymal? Soyal? Beyaz Lahana

Turkish-style cabbage stir-fry with ground meat, peanuts, and soy sauce. Easy 20-minute Asian-fusion recipe with tender cabbage and savory flavors.

5

HAZIRLIK DK

15

PI?IRME DK

20

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

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Malzemeler

- 0.5 cabbage
- 2 carrot
- 0.7 lb ground beef
- 1 onion
- 0.5 cup peanut
- 3 tbsp olive oil
- 3 tbsp soy sauce

Yap?l???

1 Prepare the vegetables

Slice 0.5 head of cabbage into thin strips, about 1/4-inch wide. Dice 2 onions into small pieces. Grate 1 carrot on the large holes of a box grater.

2 Cook the meat

Heat a large skillet or wok over medium-high heat. Add 0.7 lb ground meat and cook for 3-4 minutes, breaking it apart with a wooden spoon until it begins to brown.

3 Add the diced onions to the meat and cook for 2-3 minutes, stirring frequently, until the onions soften and become translucent.

4 Continue cooking the meat and onion mixture for another 2-3 minutes until the meat is completely browned and cooked through with no pink remaining.

5 Add vegetables

Add the sliced cabbage and grated carrot to the pan. Stir everything together and cook for 4-5 minutes until the cabbage begins to soften but still has some bite.

6 Pour in 0.5 cup water and stir to combine. Cover the pan and cook for 3-4 minutes until the vegetables are tender-crisp.

7 Season and finish

Remove the lid and stir in 3 tablespoons soy sauce, mixing well to coat all ingredients evenly. Cook for another 1-2 minutes until most of the liquid has evaporated.

8 Taste and adjust seasoning with additional soy sauce if needed. Serve immediately while hot.

?puçlar?

Brown the ground meat thoroughly before adding other ingredients to develop deep, savory flavors that form the foundation of the dish.

Don't overcook the cabbage - it should retain some crunch to provide textural contrast against the tender meat.

Add the soy sauce at the very end of cooking to prevent it from becoming overly concentrated and salty.

Grate the carrots rather than chopping them to ensure they cook evenly with the other vegetables.

Toast the peanuts lightly in the pan to enhance their nutty flavor and add extra crunch to the finished dish.

Use a large pan or wok to give ingredients plenty of room to cook evenly without steaming.

Taste and adjust seasoning before serving, as soy sauce saltiness can vary between brands.

Prepare all ingredients before you start cooking, as this stir-fry comes together quickly once you begin.