



**FRESH  
CONNECT**  
BUCKS COUNTY

*recipe*

## Cabbage Fried Rice

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### INGREDIENTS

4 cup cole slaw mix  
2 tsp. vegetable oil, divided  
1 tsp. sesame oil  
2 eggs  
4 scallions, chopped  
3 cloves garlic, minced  
1 tbsp. piece ginger, minced  
3 tbsp. soy sauce

### INSTRUCTIONS

Heat pan over medium high heat. Whisk together the eggs, season with salt and pepper. Add 1 tsp. vegetable oil to the pan. Add the eggs and cook until just scrambled. Remove from pan and set aside. Add the remaining 1 tsp. vegetable oil and sesame oil to the hot pan. Add the scallions, cabbage, carrot, garlic, ginger, and any other veggies you like. Cook for 5-7 minutes until they begin to soften. Add the soy sauce and egg. Stir together and cook for one more minute.



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