

MISO GARLIC BUTTER CHINESE CABBAGE

Serves 4

INGREDIENTS:

1 Chinese Cabbage - washed and cut into halves
4-5 Tbsp Butter
1 Tsp Red Chilli Flakes (adjust to your liking)
1 Heaped Tbsp Red Miso Paste
3 Cloves Garlic
Salt to taste

DIRECTIONS

Mix all the ingredients together, except the cabbage, until combined

Spread $\frac{2}{3}$ of the butter mixture in between the cabbage leaves.

Melt the remaining $\frac{1}{3}$ butter in a frying pan over a medium-high heat.

Place the cabbage into the pan, cut side down Let it cook for a few minutes.

Flip the cabbage and cook the other side for a few minutes.

Turn the heat down to medium, flip the cabbage again so the cut side is facing down.

Place a lid over the pan and let cook for 5 minutes until softened and lightly charred.

Enjoy!