

Stir-Fried Cabbage

Ingredients:

- 1 small head of green cabbage, thinly sliced
- 2 garlic cloves, minced
- 1 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- Salt and black pepper to taste

Instructions:

1. Heat the vegetable oil in a large skillet over medium-high heat.
2. Add the minced garlic and stir for 30 seconds, until fragrant.
3. Add the sliced cabbage to the skillet and stir-fry for 3-4 minutes, until slightly softened.
4. In a small bowl, whisk together the soy sauce, sugar, salt, and black pepper.
5. Pour the sauce over the cabbage and continue stir-frying for another 1-2 minutes, until the cabbage is cooked to your liking. Serve hot.