

Grilled Purple Cabbage with Peanut Soy Ginger Sauce

Serves 4

INGREDIENTS:

1 head purple cabbage

Olive oil for grilling

Salt/Pepper

¼ c orange juice

¼ c creamy peanut butter

1-2 tsp chili paste (to taste)

¼ c soy sauce (or liquid aminos for lower sodium)

1 ½ Tbsp rice vinegar

1/2 Tbsp fresh grated ginger

3-4 drops fish sauce

2 Tbsp minced fresh cilantro

2 Tbsp diced green onion

Chopped peanuts and chopped fresh mint for garnish

METHOD:

Grill the cabbage:

- Preheat your grill to medium heat.
- Cut the cabbage head in half, then lay flat side down on the cutting board. Cut each cabbage half into approximately 6 slices, ½ (ish) inch thick. Try to keep some core on each slice so they will hold together better when you grill them.
- Place cabbage slices on a sheet pan, and drizzle lightly on one side with olive oil and salt/pepper.
- Once grill is heated, place cabbage slices onto hot grill and cook for 4-5 minutes until cabbage is starting to soften and getting some grill marks. Carefully turn cabbage over (I use tongs and a spatula to do this) and grill on the second side for 3-5 more minutes, you are looking for the cabbage to be softened and cooked, but still a little crunchy.

Make the Peanut Soy Ginger Sauce:

- Combine orange juice and peanut butter in a small/medium bowl, whisk to combine. It will look separated at first, keep whisking and it will come together.
- Add all other ingredients (chili paste, soy sauce, rice vinegar, grated ginger, 2 tsp minced garlic, fish sauce, minced cilantro and diced green onion). Whisk to combine. Set aside.

Make To serve:

- Slice core off grilled cabbage, then chop the cabbage leaves into bite-sized pieces. Arrange on a platter and drizzle with peanut soy ginger sauce. Top with fresh mint and chopped nuts.