Sweet and Sour Chinese Cabbage
From – www.foodrepublic.com

2 Tbsp olive oil
1 onion sliced
2 Tbsp white wine vinegar
2 tsp sugar
1 Tbsp sambal olek chili paste
6 Tbsp tomatoes, chopped
1 head Chinese cabbage, shredded
2 scallions thinly sliced
1 red chile, thinly sliced

• Heat olive oil in a heavy-bottomed pan and cook sliced onion until soft.
• Stir in white wine vinegar, sugar, sambal olek and chopped tomatoes and mix well.
• Add the shredded Chinese cabbage and salt and pepper.
• Cook for 10 minutes with the lid on, stirring occasionally, until the cabbage is tender.
• Serve hot with scallions and red chile sprinkled over the top.