



*Photo Credit: Rajat Parr*

# MARKET SPRING CABBAGE

BY RAJAT PARR, BIBI JI

**PREP TIME: 25 MINUTES**

**SERVES: 4**

## INGREDIENTS

1 Tablespoon Ghee or Unsalted Butter  
1 Teaspoon Cumin Seed (Whole)  
1 Teaspoon Fennel Seed (Whole)  
1 Head Napa Cabbage (Roots Organic Farm)  
Pinch Ground Turmeric  
Pinch Red Chili Powder  
1 Bunch Cilantro (Earthtrine or Roots Organic)  
Maldon Sea Salt (Coarse Finishing Salt)

## DIRECTIONS

1. Add butter or ghee to pan, roast cumin and fennel seed for 2 minutes.
2. Add chopped cabbage (large cuts, not fine).
3. Add pinch of turmeric and red chili powder.
4. Sauté cabbage and ingredients for 10-15 minutes until tender.
5. Garnish with fresh cilantro.
6. Serve in bowl and finish with Maldon salt or any coarse finishing salt. Enjoy!