

Charred Cabbage with Coconut, Garlic, and Chili Crisp: A Flavor Explosion

Charred Cabbage with Coconut, Garlic, and Chili Crisp



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3-5 min

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INGREDIENTS

1 medium head green cabbage (about 2-2.5 lbs), cored and cut into 1-inch thick wedges or thick ribbons
2 tablespoons olive oil or neutral oil (like avocado or grapeseed oil), divided
4-5 cloves garlic, thinly sliced
1 (13.5 ounce) can full-fat coconut milk (stirred well before opening)
1 tablespoon soy sauce (low sodium recommended, or tamari for gluten-free)
1 tablespoon rice vinegar
1 teaspoon brown sugar or maple syrup
1/2 teaspoon salt (or to taste)
1/4 teaspoon black pepper
2-3 tablespoons chili crisp (plus more for serving, your favorite brand)
1/4 cup fresh cilantro, chopped, for garnish (optional)
Optional: Toasted sesame seeds for garnish

DIRECTIONS

1. Let's get this flavorful cabbage cooking!
2. Prepare : Cabbage: Wash the cabbage head. Remove any tough outer leaves. Core the cabbage and then cut it into 1-inch thick wedges or thick ribbons. Pat dry with paper towels to remove excess moisture.
3. Char : Cabbage: In a very large skillet or wok (or in batches if your pan isn't large enough), heat 1 tablespoon of olive oil (or neutral oil) over medium-high heat until shimmering. Add the cabbage wedges/ribbons in a single layer without overcrowding. Cook for 3-5 minutes per side, without moving, until nicely charred and slightly softened. The edges should be dark brown and crispy. Remove the charred cabbage from the pan and set aside. Repeat with remaining cabbage if cooking in batches.
4. SautØ Garlic: Reduce heat to medium. Add the remaining 1 tablespoon of olive oil (or neutral oil) to the same skillet. Add the thinly sliced garlic and cook for 30-60 seconds, stirring constantly, until fragrant and lightly golden. Be careful not to burn the garlic!
5. Build : Sauce: Pour in the full-fat coconut milk, soy sauce (or tamari), rice vinegar, and brown sugar (or maple syrup). Stir well, scraping up any browned bits from the bottom of the pan. Bring the sauce to a gentle simmer.
6. Simmer & : Thicken: Reduce heat to low and let the sauce simmer for 5-7 minutes, stirring occasionally, until it thickens slightly.
7. Combine & : Add Chili Crisp: Return the charred cabbage to the skillet with the sauce. Add 2-3 tablespoons of chili crisp. Toss gently to coat the

cabbage evenly in the flavorful sauce. Cook for 1-2 minutes until the cabbage is heated through.

8. **Serve & : Garnish:** Taste and adjust seasoning (salt, pepper, more soy sauce, sugar, or chili crisp) as needed. Ladle onto serving plates, garnish with fresh chopped cilantro (or green onions) and an extra drizzle of chili crisp. Serve hot.

SWAPS & NOTES

Cabbage: Green cabbage is classic, but you can also use Napa cabbage for a slightly milder flavor and more tender texture.

Cut into thick wedges or ribbons for best charring.

Oil: A neutral oil is good for high-heat charring.

If you want a more distinct Asian flavor, a mix of neutral oil and a tiny bit of toasted sesame oil (added at the end) can work.

TIPS FOR SUCCESS

Charring is Key: Don't be afraid to get a good char on the cabbage!

Ensure your pan is hot enough and don't overcrowd it.

Thinly Slice Garlic: This helps it cook quickly and disperse its flavor.

Watch it carefully to prevent burning.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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