



## Steamed napa

NIBBLEDISH CONTRIBUTOR

### Ingredients

- napa cabbage - blanched in boiling water for less than 1 min, remove water and set aside; - dried scallops(option); - Canadian bacon (can be substituted with 2 slices of deli ham cut into strips); - oyster sauce to taste; - water or chicken broth

### Instructions

. Heat 1tsp of oil in pan, lightly fry the bacon/ham; add water/chicken broth and some oyster sauce. Let the broth or gravy base simmer for 1 min. 2. Pour the broth onto the blanched napa cabbage and steam the entire dish for 15-mins or more, till the leaves soften