



## stir fried beef

NIBBLEDISH CONTRIBUTOR

### Ingredients

2 white onions  
3-4 cm grated ginger  
1 clove of garlic  
olive oil  
1 tablespoon paprika powder  
1 teaspoon chili (fresh or dried)  
½ cabbage  
500 g. ground beef  
3 tablespoons soysauce  
salt & pepper

### Instructions

this is a really easy stir fry with a lot of taste and weight.  
takes less than 30 minutes to prepare.

1. chop/shred the cabbage
2. grate the ginger and garlic and chop onions
3. heat the olive oil and sear ginger, garlic, paprika, chili
4. add onions and cook until golden
5. add gound beef and cook until it's brown and crumbled
6. add the cabbage and stir fry
7. season with salt/pepper and mix with soy sauce

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serve with a sweet mango chutney and make it more spicy if you like.