Braised chinese cabbage

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of Napa cabbage
- 4 pcs of dried scallops
- 1 cup of warm water
- 2 tablespoons of oil
- 4 sliced of ginger
- 2 tablespoons of cold water
- 1 tablespoon of potato starch

Instructions

1. Soak dried scallops in 1 cup of boiling water about 1 hour.
2. Cut Napa cabbage in bite size pcs.
3. Heat oil in a wok, add ginger slices, fry 1 minute, add cabbage, stir, pour in water remained after soaking scallops.
4. Simmer 20 minutes.
5. Slice scallops, add to wok.
6. Mix cold water and potato starch, pour into wok to thicken sauce.
7. Serve as side dish.