



Asian Cabbage Rolls

Ingredients

- 20 Chinese cabbage leaves
- 1 lb. tofu, firm or extra firm
- 1/2 c. chopped green onion
- 1/2 c. chopped yellow onion
- 6 crushed garlic cloves
- 1 c. steamed mung bean sprouts, chopped (2c. fresh)
- 1/2 carrot, grated
- Salt to taste
- 1 tbsp. sesame seeds, toasted and ground

Instructions

- 1 In a large kettle of boiling salted water, cook 3 or 4 of the cabbage leaves at a time just until limp (about 2 minutes).
- 2 Lift from water and let drain and cool.
- 3 Press the tofu between your hands, squeezing out as much water as possible. In a large bowl, break the tofu into small pieces or mash with a fork.
- 4 Add all remaining ingredients, except cabbage leaves and mix well.
- 5 Spoon about 2 tablespoons of the tofu mixture on base of each leaf, and roll halfway to enclose. Fold sides in, then continue rolling up.
- 6 Place rolls, seam side down, in a steamer and steam for 10 minutes.

Serves: 10

A Weimar Recipe: <https://newstart.com/>