



YOU CAN COOK  
AND YOU DO HAVE THE TIME

## Kev's Kitchen

# STEAK & CABBAGE

**Time: 20 minutes**

**Serves: 4**

### Ingredients:

1 pound sirloin – thinly sliced  
2 tablespoons soy sauce  
1 tablespoon fish sauce (nouc nam)  
1 tablespoon white vinegar  
1 teaspoon crushed red chili pepper  
1 teaspoon stevia  
1 tablespoon coconut oil  
3 leeks – lighter coloured base thinly sliced and stalks discarded  
1 savoy cabbage - thinly sliced  
½ cup cilantro – roughly chopped  
Sriracha chili-garlic sauce to serve

### Preparation:

Place the sirloin in a bowl and toss with the soy sauce, fish sauce, vinegar, chili and stevia. Set this aside to marinate while preparing the other ingredients.

Put a wok on high heat and add the coconut oil.

When the oil is very hot, add the beef and marinade, stir-frying for two minutes.

Add the cabbage and leeks to the wok, tossing often for five more minutes.

Remove the wok from heat, add the cilantro and toss to distribute it evenly. Serve drizzled with sriracha.

### Nutritional Information Per Serving:

Calories: 259  
Fat: 9g  
Carbs: 19g  
Fibre: 5g  
Protein: 29g