

## Vegetable Pillows

Makes 4 servings

September

### Seasonings

2 tbsp	vegetarian oyster sauce
1 tsp	sesame oil
2 tsp	cornstarch
1/8 tsp	ground white pepper
1 tbsp	cooking oil
12	dried black mushrooms, soaked to soften, thinly slice caps
1	onion, thinly sliced
1	carrot, julienned
2	stalks celery, julienned
2 oz	dried bean thread noodles, soaked to soften, cut into 4-inch lengths
8	large cabbage leaves

Combine seasoning ingredients in a bowl; set aside.

Place a wok or wide frying pan over high heat until hot. Add oil, swirling to coat sides. Add mushrooms, onion, carrot, celery and noodles; stir fry 1 minute. Add seasonings; cook, stirring, until sauce is heated through. Place in a bowl and let cool.

Bring a pot of boiling water to a boil. Add cabbage leaves; cook until limp, about 2 minutes. Drain, rinse with cold running water, drain again.

To stuff each leaf, place one-eighth filling across stem end of cabbage leaf. Fold in sides over filling, then roll up. Repeat with remaining leaves and filling.

Place stuffed cabbage leaves in a heat proof dish. Steam over high heat for 15 minutes. To serve, cut pillows in half diagonally; arrange on a serving platter.

© Yan Can Cook, Inc. 2023