

Warm Thai salad

- 1 tbs sesame oil
- 2 red chillies – seeded and chopped
- 500 g white cabbage – finely shredded
- 200 g baby sweet corn – sliced into rings
- 50 g **garlic chives** – snipped
- 1 tbs soy sauce
- juice of a lime
- salt and freshly ground black pepper

Heat the oil in a wok or large sauté pan and stir fry the chillies for a few seconds. Add the cabbage and sweetcorn and stir fry on a high heat for 2 minutes more.

Remove the pan from the heat and add the garlic chives, soy sauce and the lime juice.

Season to taste and serve warm with pork or chicken dishes or on its own as a light lunch.