

Stir-Fried Cabbage and Pork in Fish Sauce Butter

By Kay Chun

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Total Time 30 minutes

Prep Time 15 minutes

Cook Time 15 minutes

Rating ★ ★ ★ ★ ★ (661)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

This quick, weeknight cabbage and pork stir-fry is humble in ingredients yet packed with flavor, thanks to briny fish sauce, rich brown butter and potent aromatics (ginger, garlic and red-pepper flakes). Chopped cabbage gets a nice char in butter that browns as it cooks, adding richness to the lean vegetable. Fast-cooking ground pork is infused with garlic, ginger and scallions, and the final addition of salty fish sauce, bright lime juice and chopped fresh cilantro creates a punchy sauce. If you like a jolt of heat, use a thinly sliced bird's-eye chile in place of the crushed red pepper.

INGREDIENTS

Yield: 4 servings

- 1 tablespoon neutral oil, such as canola or safflower
- 1 pound ground pork
- Salt and pepper
- 3 scallions, thinly sliced
- 3 garlic cloves, minced
- 1 tablespoon minced fresh ginger
- 3 tablespoons unsalted butter
- 1 pound green or red cabbage, chopped into 1-inch pieces (about 5 cups)
- 1 tablespoon fish sauce
- 1 tablespoon lime juice, plus wedges for serving

PREPARATION

Step 1

In a 12-inch nonstick skillet, heat oil over medium-high. Add pork, season with salt and pepper and cook, stirring occasionally and breaking up the meat until no longer pink, about 5 minutes.

Step 2

Add scallions, garlic and ginger, and stir until fragrant, 30 seconds. Transfer the pork mixture to a plate.

Step 3

Add 2 tablespoons of the butter to the skillet and stir until melted. Add cabbage, season with salt and pepper, and cook, stirring occasionally, until crisp-tender and golden in spots, 5 minutes.

Step 4

Stir in the pork mixture (and any accumulated juices), then add fish sauce, lime juice, crushed red pepper and the remaining 1

¼ teaspoon crushed red pepper
½ cup coarsely chopped cilantro,
plus more for garnish

Cooked rice (such as short-grain
white or brown rice), for serving

tablespoon butter, and mix well. Turn off the heat. Season with
salt and pepper and stir in cilantro.

Step 5

Divide pork and cabbage mixture over rice in bowls. Top with
more cilantro and serve with lime wedges for squeezing over.

Private Notes

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