Burmese Traditional Tea Leaf Salad

Ingredients

1 cup cabbage
1 tsp ginger, grated
1 tsp garlic, minced
½ cup pickled tea leaves
½ cup assorted dried beans, rehydrated
1 T dried baby shrimp powder
1 T dried chicken powder
1 T cooking oil
Salt, to taste
2 large tomatoes, diced
2 tsp sesame seeds

Method

Chop the cabbage, wash and rinse. Put it in a large mixing bowl. Add minced ginger and garlic. Mix in the tea leaves, beans, shrimp powder, chicken powder, oil, and salt. You can adjust the ratios to taste. Gently fold in the diced tomatoes. Sprinkle sesame seeds on top.

Recipe shared by Chef Li for Refugee Recipe Celebration