

CAFE THOMPSON RECIPE

VEGETABLE SAPASUI

Vegetable Sapasui (also known as Samoan Chop Suey) is a vegetarian or vegan adaptation of a traditional Samoan comfort staple. Originally introduced by Chinese immigrants in the early 1900s, this “island-style” stir-fry has become an essential part of Samoan cuisine.

SERVES 6



INGREDIENTS

- 2 cups boiling water
- 8 ounces rice noodles, vermicelli
- 2 tablespoons canola oil
- 1/2 Spanish onion, sliced
- 1/2 cup fresh celery, bias cut
- 3 garlic cloves, chopped
- 1 tablespoon fresh ginger root, minced
- 1 cup Chinese cabbage, Napa, shredded
- 1 cup baby bok choy
- 3 tablespoons Kikkoman Soy Sauce
- 1/2 cup broccoli florets

DIRECTIONS

Pour the hot water over the noodles and let them steep for 10 minutes. Remove the noodles from the water. Reserve the water.

In a pot, heat the oil in a pot, and then add the onion and celery. Cook lightly and add the garlic, ginger, cabbage and bok choy and cook for 2 minutes. Add the noodles and water to the pot and bring to a simmer. Add the soy sauce and broccoli and simmer for 5 minutes. Serve immediately.

