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.