

Easy Fried Cabbage

Ingredients:

- 5-6 thick bacon strips cut into small pieces
- 1/3 cup onion finely chopped
- 1/2 head green cabbage shredded or roughly chopped
- 1 tablespoon brown sugar (optional)
- Salt (to taste)
- Pepper (to taste)
- 1/4 teaspoon smoked paprika

Directions:

- 1) Cook bacon in a non-stick pan over medium heat until crisp. Use a slotted spatula to remove the bacon and place it on plate. Do not discard the bacon grease and drippings!
- 2) In the same pan, add onion and cook until translucent.
- 3) Add cabbage, salt, pepper, paprika and mix everything together.
- 4) Cook for about 7 minutes or until cabbage is tender.
- 5) Add bacon back into pan and mix it with the cabbage. Serve warm.

Recipe adapted from: <https://thestayathomechef.com/fried-cabbage/>

For more recipes, visit <https://stjoefarm.wordpress.com>

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*Make this dish
vegetarian by omitting
the bacon and adding
a tablespoon of olive
oil, 1-2 potatoes and
bell peppers.*

