

Kev's Kitchen

FRESH KRAUT

Time: 15 minutes

Serves: 4

Ingredients:

head cabbage - sliced or coarsely shredded
large white onion - halved and sliced
tablespoon apple vinegar (cider vinegar will work as well)
teaspoon Kosher salt
teaspoon freshly ground pepper

Preparation:

Place a large non-stick or seasoned cast iron frying pan on medium heat.

Add the cabbage and onion.

Cook for three minutes, stirring occasionally.

Add the remaining ingredients, reduce the heat to medium-low and cover.

Cook for five more minutes, mix and serve.

Nutritional Information Per Serving:

Calories: 3 Fat: 0.1g Carbs: 8g Fibre: 2g Protein: 2g