

Comforting Smothered Cabbage

Ingredients

Cabbage Base

1	large	head cabbage, chopped
1	med	onion, thinly sliced
2	cloves	garlic, minced
2	T	olive oil

Seasoning & Simmer

1	t	smoked paprika
1	t	salt
½	t	black pepper
1	C	vegetable broth
1	T	apple cider vinegar
1	t	sugar
½	t	red pepper flakes (optional)

Garnish

Fresh parsley, chopped

Directions

1. Heat olive oil in a large skillet. Sauté onion 5 minutes, then add garlic for 1 minute.
2. Add chopped cabbage, paprika, salt, and pepper. Cook 5 minutes, stirring.
3. Pour in broth, vinegar, sugar, and pepper flakes if using. Stir well.
4. Cover, reduce heat, and simmer 20–25 minutes until cabbage is very tender.
5. Garnish with parsley and serve warm.

Tips

- Add a splash of broth when reheating leftovers
- Delicious as a side or served over rice or potatoes
- Keeps well in the fridge for up to 3 days