

Curried Cabbage

1 med onion, thinly sliced
1 head cabbage, green, thinly sliced
¼ C golden raisins
¼ C vinegar, apple cider
1 clove garlic, minced
2 tsp mustard seeds
1 Tbs curry powder (or more)
1 Tbs Olive Oil
Salt and pepper

In a large skillet, with a lid, over medium-high heat, add oil. When the oil is heated, add the mustard seeds and cover until they stop popping, about 1 minute. Add the onion and cook, stirring occasionally, until soft, about 5 minutes. Add the garlic and curry powder and stir until combined. Add the cabbage, raisins, and vinegar and stir to combine. Cover and cook, stirring occasionally, until the cabbage is tender, about 15 minutes. Season to taste with salt and pepper.

8 servings