

Sweet & Tangy Caramelized Cabbage

SERVINGS
4

PREP TIME
5 MIN

COOK TIME
15 MIN

TOTAL TIME
20 MIN

Sweet and tangy flavors burst forth in this caramelized cabbage dish. A perfect balance of sweetness and a little zest makes it a delightful side dish or a light main course.



ORGANIZING
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Ingredients

Directions

1

- ½ Head Purple Cabbage
- 1 Small Yellow Onion
- Drizzle Olive Oil

- Thinly slice cabbage and onion.
- Drizzle olive oil in skillet and heat on medium.
- Add cabbage and onion and cook down about 5 minutes until beginning to wilt.

2

- ⅓ Cup Apple Cider Vinegar
- 2 tbsp Sugar
- 2 tbsp Dijon Mustard
- Salt & Pepper

- Add vinegar, sugar, and mustard to skillet. Mix well.
- Cook down until beginning to slightly caramelize, about 10 minutes, stirring often so it doesn't burn.

3

- Salt & Pepper

- Add salt & pepper to taste, mix well.