

Sauteed Cabbage with Caraway Seeds



A fragrant salad, perfect accompaniment to any main.

Ingredients

- 1 savoy cabbage
- 1 tbsp olive oil
- 1 small onion
- 2 tsp caraway seeds

Method:

1. Shred 1 Savoy cabbage, then boil in a pot of water for 2 minutes or until just tender, drain.
2. Heat 1 tbsp. olive oil in a large frying pan. Add 1 thinly sliced, small onion and sauté for 2 to 3 minutes.
3. Sprinkle over 2 to 3 teaspoons of caraway seeds and cook for a further 2 minutes or until

fragrant, stirring to combine.