

## **Ingredients**

1 onion (sliced)

1 teaspoon vegetable oil

1 cup cabbage (sliced)

1/4 teaspoon salt

1/4 teaspoon black pepper

1 teaspoon caraway seeds

## **Directions**

- 1. Heat oil in a large saute pan.
- 2. Saute onion over medium heat, until light brown, about 5 to 6 minutes.
- 3. Add sliced cabbage, salt, black pepper, and caraway seeds.
- 4. Stir and cook for 30 minutes.
- 5. Serve immediately.

Serving size: 4 servings

## MOUNTAINWISE



DOUBLE UF

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