

Sautéed Cabbage with Apples and Sage

From your box: Cabbage, Sage, Onion

INGREDIENTS

3 T butter
1 medium onion, diced
1 small cabbage, quartered, cored, and thinly sliced
Salt and pepper to taste
Pinch of red pepper flakes
15 sage leaves
1 apple, cored and diced

In a large saucepan, melt 2 T butter. Add onion and sauté until translucent. Add cabbage, sprinkle with salt, pepper and red pepper flakes. Cover pan and cook until cabbage is tender. Taste and adjust seasonings. Continue cooking without lid until most of the liquid has evaporated.

Meanwhile, in a small saucepan over medium-high heat, melt remaining butter. Add the sage leaves in a single layer and cook, turning carefully just once, until leaves are stiff. Carefully remove with a fork and set aside. Add apples to same pan and cook 5 minutes without stirring. Turn apples and cook, without stirring, until apples begin to brown on one side. Remove from heat.

To serve, crumble 3 of the sage leaves into the cabbage mixture and stir. Transfer to a serving bowl and top with apples and remaining sage leaves.

Adapted from <http://www.atlantamagazine.com>