



**The Gathered Green**  
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## **SAUTEED CABBAGE AND BABY FENNEL**

This is a quick and easy way to enjoy cabbage and baby fennel

### **Ingredients:**

- 2 tablespoons olive oil
- 1 onion, thinly sliced
- Bunch of baby fennel bulbs, cored, thinly sliced
- ½ head of cabbage, thinly sliced
- Rock salt, freshly ground pepper
- 2-3 tablespoons balsamic vinegar (or red wine vinegar)
- 1 teaspoon raw honey
- Fresh parsley, finely chopped





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## Method:

Heat oil in a large pan over medium heat.

Add onion and fennel and cook, stirring occasionally until softened, 8-10 minutes.

Add cabbage, season with salt and pepper.

Cook, stirring often, until cabbage is crisp-tender, 10-15 minutes.

Add vinegar and honey.

Season with salt, pepper and more vinegar if desired.

Sprinkle with chopped fresh parsley.

*Great to compliment any roast dinner or BBQ!*

Enjoy!

Jane

