

Cabbage and Sun-Dried Tomato Sauté

Swick

Makes 4 servings | Active Time: 20 minutes | Total Time: 35 minutes

Step 1: Making the Dish

- 4 sun-dried tomatoes, rinsed and chopped
 - 2 small heads cabbage, thinly sliced
 - 1 cup green onions, sliced
 - 1 sweet onion (like Vidalia), thinly sliced
 - 3 tablespoons extra-virgin olive oil
 - Salt and pepper (optional)
- Set a large sauté pan over medium-high heat, cook all vegetables in olive oil for 10 to 12 minutes, or until cooked through but not too brown.
- Stir and toss frequently and turn down heat to medium (if needed) to avoid burning.
- Add salt and pepper to taste before serving.