



CABBAGE AND EGGS

Description

Ingredients:

- 1 Tbsp butter or olive oil I like a combination of the two
- 1 garlic clove minced
- 1 cup lightly packed cabbage finely shredded
- 2 eggs lightly beaten
- salt and pepper to taste

PREPARATION:

1. Heat a non-stick pan over medium heat.
2. Add in the butter and/or oil and spread it in the pan.
- 3.

Add in the garlic and let it become fragrant for 20 seconds or so.

4. Add in the cabbage and cook, stirring frequently, until it softens, about 3-5 minutes. I like to cook mine until it is beginning to caramelize, which can take a minute or two longer.
5. Spread the cabbage out in a thin layer.
6. Pour in the eggs, tilting the pan a bit to spread them out.
7. Let the eggs cook for about 15-20 seconds and then fold them over gently until they are cooked through.
8. Remove from heat and serve immediately!

Enjoy!

Category

1. Granda Recipes

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