Ridiculously Simple and Delicious Cabbage Saute

Makes 4-6 servings

From Bupperts’ Kitchens

1 tbsp olive or coconut oil

1 medium to large onion, thinly sliced or chopped

½ head of green cabbage, core removed, thinly sliced or chopped

1 tsp salt

pepper to taste

1. Heat oil in a large skillet or wok on medium heat and sauté onion for about 5 minutes
2. Just before the next step, add the salt and stir into the onions
3. Add cabbage a handful at a time, stirring each handful in to effectively coat the cabbage
4. When all the cabbage has been added, reduce heat to medium-low, cover, and stir occasionally; cook until all the cabbage is wilted and soft
5. Add pepper and serve hot
* Some like it with a dash of cider vinegar.
* It is also great as a cold leftover the next day!