



Makes: 4 servings

Prep Time: 5 minutes Cook Time: 10 minutes

Total Time: 15 minutes

## Sautéed Cabbage with Garlic & Lime

### Ingredients

- 1 small green cabbage, about 2 pounds
- 3 tbsp extra-virgin olive oil
- 1 small yellow onion, halved and thinly sliced
- 2 to 3 large garlic cloves, minced
- Kosher salt
- 1 tsp red pepper flakes or Aleppo pepper
- 1/2 tsp coriander
- Juice of 1 lime

### Instructions

Remove any wilting outer leaves of the cabbage. Cut the cabbage into two halves through the core, then cut each half down the middle (you should end up with 4 wedges).

Rinse the wedges under cold water and give them a good shake. Pat dry using paper towels. Using a sharp knife, remove the core by cutting into it at an angle where the stems and leaves meet. Shred the cabbage wedges thinly (you can also throw them in the food processor or use a mandoline slicer). If the cabbage seems wet, pat it again with some paper towels.

Heat a cast iron skillet over medium-high heat and add olive oil. When the oil is just shimmering, add the cabbage, onions, and garlic (it will look like you have a lot in the pan, but it will cook down quickly enough). Season with a good pinch of kosher salt, red pepper flakes (or Aleppo pepper, which is not as hot, but offers a subtle sweetness and a little bit of heat), and coriander.

Cook the cabbage, tossing occasionally, until it has fully softened and caramelized in some parts (the cabbage should collapse and shrink quite a bit). Finish with the lime juice and serve!

*Recipe by The Mediterranean Dish*