

# Kielbasa & Cabbage

prep & cook 20 minutes ★ yields 4 servings

## INGREDIENTS

- 1/2 c white onion, chopped
- 1/2 c green peppers, chopped
- 1 tbsp olive oil
- 14 oz kielbasa
- 2 cloves garlic, minced
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 tbsp brown sugar
- 8 c cabbage, shredded

## INSTRUCTIONS

In a large skillet, over medium heat cook the onions and peppers in the olive oil. Stir occasionally and cook until tender, about 5 minutes. Add the kielbasa and continue to cook over medium-high heat until lightly browned about 5 minutes. Add the minced garlic, salt, pepper and brown sugar and cook for a minute. Add the cabbage and stir well to combine. Stirring occasionally, cook over medium heat 3-5 minutes, or until the cabbage is tender.

