

Southern Fried Cabbage*

Servings: 8 | Prep/cook time: 30 minutes

Ingredients:

- 2 tbsp. Extra virgin olive oil
- 2 slice(s) Uncooked turkey bacon
- 1 medium, or Spanish onion, chopped
Uncooked vidalia onion(s)
- 1 tsp. Granulated onion
- 1 tsp. Table salt
- 1 tsp. Black pepper
- 1 head(s), large, cored and chopped (do not use Savoy)
Uncooked green cabbage
- 1 tsp. Sugar
- 1 tsp. Apple cider vinegar



Simply Satisfying

Directions:

1. Heat oil in a large pot over medium heat. Add bacon and cook until crisp. Remove bacon from pot and set aside.
2. Add onion, granulated onion, salt, and pepper to same pot. Sauté over medium heat until onions are translucent and tender, about 5 to 7 minutes.
3. Add cabbage and sugar to pot, and cook, stirring continuously, 5 minutes. Add a few tablespoons of water to pot (enough to coat bottom of pot), and cook until water has evaporated. Stir in vinegar, adjust seasonings (if necessary), and serve with bacon crumbled over top.
4. Serving size: about 1/2 cup

**This recipe comes from WW. 2 PersonalPoints™ per serving*