

# Sauteed Red Cabbage

Yield:4 side dish servings

## Ingredients

2 tablespoons extra-virgin olive oil  
1 small onion, sliced  
½ head of red cabbage, shredded  
2/3 cup raspberry vinegar or apple cider vinegar more if desired  
½ cup sugar  
Salt and pepper to taste

## Preparation

Heat a skillet over medium high heat. Add oil and onion and saute 2 minutes. Add cabbage and mix thoroughly until cabbage wilts, about 3 to 5 minutes. Add vinegar and sprinkle sugar over the cabbage and combine. Season with salt and pepper and reduce heat. Let cabbage continue to cook 10 minutes or until ready to serve, stirring occasionally.