

Q Recipe card

NAME OF DISH: CHRISTMAS SPICED CABBAGE

SERVES: 6-8

PREP TIME: 25 MINS

COOK TIME: 1HR



INGREDIENTS

704014 Red Cabbage Sliced (3mm)

013015 Unsalted Butter

704030 Red Onions Sliced (3mm)

72 Orange (Size 72)

42222 Chefs Selections Ground Cinnamon

381003 Cooking Port

255248 Chefs Selections Red Wine Vinegar

DIRECTIONS

Step 1. Peel off the outer leaves of the cabbage, then cut into quarters and slice out the core. Use a sharp knife or the slicing attachment of a food processor to thinly slice the cabbage

Step 2. Heat the butter in a large saucepan, then tip in the onions and gently fry until softened, about 5 mins. Add the orange zest to the pan along with the cinnamon, then cook for 1 min more. Add the shredded cabbage, then pour over the port, red wine vinegar, orange juice and 150ml water. Bring up to the boil, then reduce the heat to a simmer, cover the pan and cook for 45 mins-1 hr until the cabbage is softened