

## Recipe – Sautéed Cabbage and Fennel

### Ingredients:

- Olive oil
- 1 head cabbage
- 2 bulbs fennel
- 6 cloves garlic, crushed
- 1" piece fresh ginger, grated
- salt to taste

### Directions:

Very thinly slice cabbage and fennel

Crush garlic and grate ginger

Generously coat a large frying pan with olive oil

Add vegetables

Stir and sauté until soft, about 10 minutes

Add pinch of salt to taste