



Cabbage & Kielbasa Skillet

1 pkg. (14 oz.) kielbasa, thinly sliced
1 large head green cabbage, cored and sliced
4 cloves garlic, minced
1/2 yellow onion, finely chopped
3 Tbsp. olive oil

3 Tbsp. unsalted butter
2 Tbsp. white wine vinegar
1 Tbsp. Dijon mustard
1 tsp. paprika
1/4-1/2 tsp. red pepper flakes
kosher salt and pepper, to taste
fresh parsley, garnish (optional)

Heat olive oil in large skillet over medium high heat; saute onion until softened and translucent. 6-8 minutes.

Add garlic and cook another 1-2 minutes, or until fragrant; mix in vinegar, stirring to scrape up any bits stuck to bottom of pan.

Push onion and garlic to the sides of skillet; add sliced kielbasa to the center of pan, cooking for 2-3 minutes per side, or until browned.

Add butter and Dijon mustard to pan, then stir in cabbage and season with paprika, red pepper flakes, salt and pepper.

Cook another 5-10 minutes, or until cabbage is wilted and browned on the edges.

Serve hot, with fresh parsley as garnish, if desired.