

TIM FARMER'S COUNTRY KITCHEN

CABBAGE (FRIED W/ RAMEN)

Butter

1/2 onion, chopped

2-3 cups cabbage, chopped

1 1/2 tablespoons soy sauce

2 tablespoons white vinegar

Splash of chicken broth

Dab of hot sauce

Dash of salt

*1 package ramen noodles +
seasoning packet*



Melt butter in pan and cook onions until soft. Add in cabbage, soy, vinegar, broth, hot sauce and salt. Cook until cabbage is wilted. Stir in seasoning packet from ramen and crush up noodles. Sprinkle throughout cabbage and stir while cooking additional 3-5 minutes. Serve.