



BRAISED CABBAGE WITH BACON

DIRECTIONS:

1. In a large pot, cook the bacon in oil until brown and crispy. Add the onion and bay leaves.
2. Season with salt and pepper to taste.
3. Add the chicken broth, season and cover. Braise until the cabbage has wilted, stirring occasionally for about 30 minutes.
4. Remove bay leaves before serving.

YOU WILL NEED:

- 2 tablespoons olive oil
- 4 slices bacon, cut into 1-inch strips
- 1 small onion, sliced
- 2 bay leaves
- 1 large head of cabbage, cored and thinly sliced or shredded
- 1 ½ cups of chicken broth
- 1 tablespoons lemon juice
- salt and pepper to taste



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