

Kielbasa and Cabbage Skillet



**KIELBASA AND
CABBAGE SKILLET**



Kielbasa and Cabbage Skillet

This fast one-pan skillet dish is filling, full of flavor, and so easy for any weeknight dinner!

Ingredients

2 lbs. fully cooked polska kielbasa, cut in half lengthwise, then cut into 2 inch pieces

1 tablespoon extra virgin olive oil

1 head cabbage, coarsely chopped

1 large sweet onion, cut into large pieces

3 cloves garlic, minced

2 teaspoons sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

2 teaspoons rice wine vinegar

1 $\frac{1}{2}$ teaspoons dijon or brown grainy mustard

Method

1. Heat olive oil in a large nonstick sauté pan over medium-high and add kielbasa. Cook, without stirring for 1 minute. Then stir occasionally for about 3 minutes. Transfer to a plate with a slotted spoon.

2. In the same pan with some of the rendered kielbasa fat, add the cabbage, onion, garlic, sugar, salt, and pepper. Stir to combine and cook for about 8-10 minutes, stirring occasionally.

3. Mix in the vinegar and mustard; add the kielbasa back to the pan and cook for another 2 minutes to heat through. Taste and adjust seasoning, if necessary.

4. Serve immediately on its own or over mashed potatoes.

Prep

- Prep: 15 Minutes
- Cook: 15 Minutes
- Total Time: 30 Minutes

Source: Belly Full (4 servings)