

Red Cabbage with Feta and Mint

adapted from *O* magazine

Ingredients

- 2 tablespoons olive oil
- 1 cup thinly sliced sweet onion
- 1 small leek, thinly sliced
- 1 clove garlic, minced
- 4 cups (1 pound) red cabbage, thinly sliced
- 1 teaspoon sea salt, plus more to taste
- Juice of half a lemon
- Ground black pepper
- 1 tablespoon chopped fresh mint
- Sprinkle of dried parsley
- ½ cup crumbled Feta cheese

Directions

In a large skillet, heat olive oil over medium-high heat. Add onion and leek and cook, stirring often, until softened, about 4 minutes. Add garlic and cook until fragrant, about 1 minute more. Add cabbage and salt and cook, stirring, until cabbage is wilted and just starting to soften, about 2 minutes longer.

Remove skillet from heat, stir in lemon juice, and season with salt and pepper to taste. Stir in chopped mint, parsley, and feta. Serve warm or at room temperature.

Notes

We enjoyed this as part of a Sunday night snack platter; it would also work well alongside sausage, lamb, steak, or other hearty meals. This tasted delicious the following day as a cold salad and would also be a great addition to tacos, or anywhere you might use cabbage or coleslaw.