

## Spicy Cajun Cabbage



### Ingredients:

- 1 tsp chili powder
- 1 tsp thyme
- 1 tsp oregano
- 1 tsp smoked paprika
- 1/2 tsp ground cumin
- 1/4 tsp cayenne pepper
- 1/2 - 1 tsp salt
- 1 TB butter
- 1 TB olive oil
- 1 small onion, halved and thinly sliced
- 2 large garlic cloves, pressed and minced
- 1 small head green cabbage, shredded

Add butter and oil to hot skillet over medium heat; then add onion. Saute onion for a few minutes, then add garlic. Saute a few minutes more (until soft), and add the shredded cabbage. Keep turning over cabbage for 3 to 4 minutes; add the spices. Keep stirring until cabbage is tender and aromatic, and done to your taste - probably about another 4 to 5 minutes.