



# Steamed Cabbage

Serves: 2-3   Active Time: 15 minutes   Total Time: 15 minutes

## Ingredients:

- ½ head of cabbage, cut into 4 wedges
- Salt to taste
- Pepper to taste

## Directions:

- Fill a pot with water and place a steam basket on top of the pot. The water in the pot should be just below the basket.
- Bring the water to boil, then add the sliced cabbage to the basket.
- Cover the basket with a lid and steam until the cabbage is tender and crisp. Most cabbage takes about 5 to 8 minutes. Some varieties like Napa, bok choy, and savoy cabbage may only take 3 to 5 minutes.
- When cooked, place in a serving plate, dash salt and pepper to taste.
- May add cashew sour cream as desired.

