Warm Braised Apples and Cabbage

**Ingredients**

- 2 tsp cooking oil
- 1/2 head green cabbage, thinly sliced
- 2 apples, thinly sliced
- 2 Tbsp apple cider vinegar (or plain white vinegar)
- 1 Tbsp brown sugar
- Salt to taste

**Directions**

1. Heat the oil in a medium-sized soup pot on medium heat until warm. Add the cabbage, apple, vinegar, brown sugar and a pinch of salt.

2. Stir to combine. Wait until the cabbage and apples are warm. Turn the heat down to low and cover with a lid.

3. Let the mixture cook for 30 minutes, stirring occasionally. Season with more salt to taste.

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**Servings:** 5 cups  
**Prep time:** 15 minutes  
**Cook time:** 30 minutes  
**Total time:** 45 minutes  

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