



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Easy Cabbage with Leeks**

Serves 4 - 6

#### Ingredients

- 1 medium green cabbage
- 3 large leeks
- 3 tablespoons butter
- 1/3 cup chicken broth
- 1 scant teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Trim leeks and slice into 1 to 1 1/2-inch lengths. Cut the rounds into thin strips.

Soak in cold water to loosen any soil that may be adhering to them, then rinse well.

Cut the cabbage into 6 wedges; remove core pieces.

Thinly slice the cabbage wedges crosswise. Toss the drained leeks with the cabbage.

Heat the butter in a large, deep skillet or Dutch oven over medium heat.

Add the leeks and cabbage and sauté, while stirring, for 8 minutes.

Add the chicken broth, salt, and pepper and simmer, covered, for 15 to 20 minutes, or until the cabbage is cooked but is still slightly crunchy.

**Credit: [thespruce.com](http://thespruce.com)**