



Quick Pickled Cabbage

Yield: 8-10 servings

Serving size: ½ cup

Ingredients

½ head	Cabbage, shredded
1 cup	Water
1 cup	Apple cider vinegar
1 Tablespoon	Honey
2 teaspoons	Kosher salt
1 teaspoon	Dried oregano
½ teaspoon	Garlic powder
½ teaspoon	Black pepper

Equipment

- Chef knife
- Cutting board
- Glass jar with airtight lid
- Small saucepan

Method

1. Wash well and slice the cabbage into thin strips. Place the cabbage in a large container that has an airtight lid.
2. In a small saucepan, bring to a simmer the water, vinegar, honey, and spices. Whisk together until honey and salt are dissolved.
3. Cover the cabbage with the vinegar mixture and let cool to room temperature. Once cooled, enjoy as is or seal the container with an airtight lid and store in the refrigerator. Pickled cabbage will last in the refrigerator for 4-7 days.

Helpful Tips

- Make this recipe your own by switching up the spices