



## Savoy Cabbage

### **INGREDIENTS**

- 1 white onion
  - 2 carrots
- 1 large Savoy cabbage
  - 1 tbsp olive oil
  - 1-2 tbsp butter
  - 1-2 tbsp honey
    - Salt

### **METHOD**

- Peel and finely slice the onion, carrot and cabbage
- Put the olive oil and onion in a pan over a medium heat and cook for about 7 minutes till soft and golden
  - Add the carrot and cook for another couple of minutes
    - Add the cabbage and a tablespoon of water
      - Cook for about ten minutes
- Add the butter and honey and cook for another two minutes
  - Season and serve.