

# Red Cabbage & Onion Slaw



**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
15 MINUTES

**TOTAL TIME:**  
20 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 4 Servings

## Ingredients:

- 1 ½ Cup Organic Red Cabbage – *Sliced into Thin Strips*
- ½ Large Red Onion – *Sliced into Thin Strips*
- 1 TBSP Extra Virgin Olive Oil
- ¼ TSP Himalayan Sea Salt
- ¼ TSP Garlic Powder
- ¼ TSP Onion Powder
- 1/4 Cup Vegetable Broth

## Instructions:

1. Heat medium sized frying pan with olive oil. Add onion and cook down 2-3 minutes.
2. Add cabbage along with salt, garlic powder and onion powder.
3. Stir and cook on medium about 8 minutes – until vegetables soften.
4. Add vegetable broth and let cook another 5 minutes until liquid gets absorbed.
5. **Serving Suggestions:** fish, meat or veggie tacos / side dish with any main course / sprinkle on top of a salad / serve on any meat dish

**\*Try and use all organic ingredients if possible.**

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