



Somali Cabbage and Corn Sauté^{4-6 servings}

INGREDIENTS

- 1 small head cabbage, chopped
- 1 - 2 TBSP oil
- Salt
- Fennel Seeds
- 1 15 oz can corn
- 2 cloves garlic, minced

DIRECTIONS

1. Heat oil in a large pot over medium heat. Add onions and cook, stirring often, until softened and golden brown, 7 - 8 minutes.
2. Add the cabbage and cook over high heat stirring until wilted, about 5 minutes. Lower the heat and cook for 10 minutes.
3. Add the salt, fennel seeds, corn and garlic; sauté until the cabbage is tender, about 10 minutes



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