

# Kielbasa and Cabbage with Egg Noodles

Serves 4

## Ingredients

- 1 medium onion, diced
- 1 tbsp olive oil
- 12 oz kielbasa, sliced\*
- 1 small head green cabbage, shredded
- 2 tbsp butter
- 8 oz egg noodles\*
- Salt and pepper to taste

*\*Ingredient in Food \$en\$e package*

## Directions

1. Heat olive oil over medium heat in Dutch oven or large, heavy-bottomed pot. Add onions and kielbasa and cook about 5 minutes or until sausage is browned.
2. Add shredded cabbage and butter. Reduce heat to medium low and cook, stirring occasionally, for 10-20 minutes, or until cabbage is wilted and some parts are browned. Taste a piece to see if it's as cooked as you like it.
3. While cabbage is cooking, cook pasta according to package directions and drain.
4. Toss cooked pasta with kielbasa and cabbage mixture. Add salt and pepper to taste.