

# Cabbage with leek, pine nuts & currants

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Preparation 10 mins | Cooking 15 mins | Serves 4-6

- 2 tbs olive oil
- ⅓ cup pine nuts
- 1 leek, trimmed, halved lengthways and finely sliced
- 2 garlic cloves, finely chopped
- ½ red cabbage, shredded\*
- ½ savoy cabbage, shredded\*
- 2 tbs honey
- ⅓ cup currants
- 80g Greek feta cheese, crumbled
- 2 tsp red wine vinegar

*\*You'll need about 4 cups of red and 4 cups savoy cabbage.*

**STEP 1** Heat 1 tbs oil in a large frying pan over medium heat. Add pine nuts, cook, stirring often, until golden. Remove to a plate using a slotted spoon. Heat remaining oil in the pan over medium heat. Add leek and garlic and cook, stirring often, for 4-5 minutes until tender.

**STEP 2** Add cabbage, honey and currants and toss to combine. Cook, stirring occasionally, for 3-4 minutes until cabbage has slightly softened. Sprinkle with feta and pine nuts. Drizzle with vinegar. Season to taste and serve.

## Good for you... **SAVOY CABBAGE**

*An excellent source of vitamin C, which helps protect the body against infections. Provides folate, one of the B group vitamins that is needed by the nervous system and is especially important in the early stages of pregnancy. A good source of dietary fibre, which helps keep us regular. The darker the leaves, the higher the vitamin content.*

