


CHEF TOM'S SAUTÉED IRISH CABBAGE

WINDSOR
SENIOR LIVING

 A WATERMARK RETIREMENT COMMUNITY

SERVES 2 – 3

2lbs fresh peeled and deveined large shrimp

or prawns (approximately 6 – 8)

1/4 cup onions, diced

**1/2 cup cooked crumbled bacon or
turkey bacon**

**1/3 head green cabbage, thinly sliced
or diced**

1/3 cup fresh tomatoes, diced

1/2 lime or lemon

2 Tbsp olive oil

2 small cloves garlic, minced

2 – 3oz white wine

In a medium skillet, sauté minced garlic in olive oil. Add onions and cabbage and sauté until tender. Add shrimp, bacon and tomatoes.

Squeeze lemon or lime into the mixture. Finish by adding white wine to deglaze skillet.

