

Ethiopian Cabbage Dish



Rated: ★★★★★

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Prep Time: 25 Minutes

Ready In: 1 Hour 5 Minutes

Cook Time: 40 Minutes

Servings: 5

"This Ethiopian dish is made with potatoes, cabbage, onion, and carrots."

INGREDIENTS:

1/2 cup olive oil	1/2 teaspoon ground cumin
4 carrots, thinly sliced	1/4 teaspoon ground turmeric
1 onion, thinly sliced	1/2 head cabbage, shredded
1 teaspoon sea salt	5 potatoes, peeled and cut into 1-inch cubes
1/2 teaspoon ground black pepper	

DIRECTIONS:

1. Heat the olive oil in a skillet over medium heat. Cook the carrots and onion in the hot oil about 5 minutes. Stir in the salt, pepper, cumin, turmeric, and cabbage and cook another 15 to 20 minutes. Add the potatoes; cover. Reduce heat to medium-low and cook until potatoes are soft, 20 to 30 minutes.