

Coconut & Cumin Spiced Cabbage

This is a wonderful side dish to serve with a curry.

Serves 4

Ingredients

1 Tb cooking oil

2 tsp cumin seeds

2 Tb dessicated coconut

3 cups cabbage – shredded finely

½ - 1 fresh red chilli, diced

Lemon juice from one lemon

Heat oil in pan a pan to medium and toast the cumin seeds. Once they begin to give off their aroma add the coconut and toast until it begins to brown. Add the shredded cabbage, chilli and oil and sauté until cabbage begins to soften. Add the lemon juice and stir through. Take off the heat. The cabbage should be soft but still have a bite to it.

