

Sautéed Green Cabbage with Carrots and Thyme

From *Greens Glorious Greens!* By Johnna Albi & Catherine Walthers

1 tablespoon extra virgin olive oil

2 carrots, julienned

4 inches daikon, quartered lengthwise and cut into 1/3-inch slices

4 scallions, white and green parts, thinly sliced on the diagonal

6 cups finely shredded green cabbage

Salt to taste

Large pinch of dried thyme

2 tablespoons water

1 teaspoon umeboshi vinegar, or to taste (can substitute red wine vinegar)

1. In a large skillet, heat the oil over medium high heat. Add carrots, daikon, and scallions and cook for 1 minute, stirring constantly.
2. Add cabbage and toss to coat with oil. Stir-fry for 2 minutes. Sprinkle with a pinch of salt, and add thyme and the water. Cover and cook for 6-8 minutes, stirring occasionally, until cabbage is tender but not overcooked. Reduce heat slightly, if necessary, to avoid burning.
3. Season to taste with umeboshi vinegar and serve hot.

Serves 4