



Fried Cabbage With Bacon Recipe

Ingredients

- 1 medium head of green cabbage, chopped
- 8 slices of bacon, chopped
- 1 medium yellow onion, sliced
- 3 cloves garlic, minced
- 2 tablespoons butter
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon smoked paprika
- 1/4 teaspoon red pepper flakes (optional)

Instructions

1. Cook the chopped bacon in a large skillet over medium heat until crispy.
2. Remove the bacon from the skillet with a slotted spoon and set aside. Leave the bacon grease in the pan.
3. Add the sliced onion to the skillet and cook for 3 to 4 minutes until softened.

4. Add the chopped cabbage and butter. Stir well and cook for 10 to 15 minutes until the cabbage becomes tender and lightly caramelized.
5. Stir in the garlic, salt, black pepper, smoked paprika, and red pepper flakes.
6. Cook for another 1 to 2 minutes until fragrant.
7. Return the bacon to the skillet and toss everything together.
8. Serve hot.

Notes

- For crispier bacon, always add it back at the end.
- Add smoked sausage or scrambled eggs for a full skillet meal.
- Store leftovers in the refrigerator for up to 4 days.

Prep Time

10 minutes

Cook Time

25 minutes

Total Time

35 minutes

Servings

6 servings