

# Cabbage stew



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## For 3-4 servings:

1 medium cabbage, finely chopped

2 onions, chopped

1/2 kg fresh tomatoes, chopped / 1 can diced tomatoes

1 bunch of dill

1 teaspoon paprika powder

fresh chilli pepper, finely chopped/chilli powder, to taste (optional)

2 tablespoons oil

salt and pepper

Stir fry the onions, in oil, for 2-3 minutes. Add the cabbage and very little water. Cover and simmer, stirring frequently. Add more water if needed. When the cabbage is softened add the tomatoes, paprika powder and the chilli/chilli powder. Cook for another 10 minutes. Add salt and pepper to taste.

Garnish with finely cut dill.

Serve with [polenta](#)/bread or various dishes of tofu/soy/[seitan](#).

