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Smoked Sausage with Tangy Cabbage

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Prep Type: Saute

Prep Time: 10

Cooking Time: 20-30 minutes

Makes: 4 servings

Ingredients

1 tablespoon margarine, or butter
1/2 cup chopped onion
6 cups shredded green cabbage
1 teaspoon chicken bouillon granules
1/2 cup water
1 can (8 ounces) sauerkraut, drained
1/4 teaspoon black pepper
16 ounces Eckrich® Smoked Sausage

Directions

1. Melt margarine in 10-inch skillet over medium heat. Add onion and saute 2 minutes, or until tender. Add cabbage, bouillon and water. Cover and cook over medium heat 8 minutes or until cabbage is crisp-tender, stirring occasionally. Stir in sauerkraut and pepper; heat 3 minutes more or until hot.
2. Meanwhile, heat sausage according to package directions.
3. Serve sausage with cabbage.

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