



CABBAGE AND NOODLES WITH APPLES & CARROTS

INGREDIENTS

- 1/2 cup butter
- 1 head cabbage, cored and shredded
- 1 large carrot, peeled and shaved into strips using a vegetable peeler
- 1 small cooking apple (such as a McIntosh) - peeled, cored, and shredded
- 1 (16 ounce) package egg noodles
- salt and ground black pepper to taste

INSTRUCTIONS

1. Melt butter in a large skillet over medium heat; Cook and stir cabbage, carrot, and apple until cabbage is tender, 10 to 12 minutes.

2. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in egg noodles and return to a boil. Cook noodles uncovered, stirring occasionally, until tender but still slightly firm, about 5 minutes. Drain well.

3. Gently stir noodles into cabbage mixture; season to taste with salt and black pepper.

