

Fried Sausage with Cabbage

- 1 lb **sausage meat**
- 1 **onion**, diced
- 2 **cloves garlic**, minced or chopped
- 1/2 head **green cabbage**, cored and chopped
- 2 **scallions**, sliced
- 1 teaspoon **chicken bouillon**
- 1 teaspoon **salt** and cracked **black pepper**, to taste
- 1/2 teaspoon **onion powder**
- 1/2 teaspoon **garlic powder**
- 1 teaspoon **paprika**
- 1/2 teaspoon **oregano**
- 1/2 teaspoon **dried thyme**
- 1/2 teaspoon **Cayenne pepper**, (optional)

DIRECTIONS

- 1.** Cook the sausage in a large skillet over medium heat until no longer pink.
- 2.** Add the onion to the sausage meat and continue to sauté for 3 – 4 minutes. Add the garlic and cook until fragrant, about half a minute.
- 3.** Stir in the chopped cabbage and cook for a further 10 to 15 minutes while stirring occasionally. Season with the bouillon, onion powder, garlic powder, paprika, cayenne, salt, and pepper and continue cooking for a couple of minutes. Serve immediately, garnished with sliced scallion.