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Hungarian Noodles and Cabbage

- 1 3 Lb Savoy cabbage, cored, outer leaves removed, shredded (about 8 cups)
- 2 Tbsp olive oil (probably more than this if you don't use a non-stick pan)
- 1 Tbsp granulated sugar
- 1 Yellow onions (American) or 1 brown onion, chopped (Australian)
- 6 Garlic cloves, chopped
- 2 Leeks, thoroughly washed, outer leaves removed, chopped
- Fresh ground black pepper, to taste
- 1 12 Oz package egg noodles
- 1 Tbsp poppy seed

- 1) Heat the oil in a large non-stick pan; add the sugar and heat gently until the sugar browns.
- 2) Add the onions, garlic and leeks; cook until they start to wilt.
- 3) Stir in the cabbage; sauté, stirring frequently, until the cabbage has softened, about 20 minutes.
- 4) Season to taste with pepper, and transfer the cabbage mixture and pan juices to a large bowl and keep warm.
- 5) Cook the noodles according to the packet instructions, then drain. (Alternatively, using pre-cooked vacuum-packed noodles works well, and saves time).
- 6) Quickly toss the noodles with the cabbage mixture and the poppy seeds.
- 7) Serve immediately.

Makes 10 Servings

