

Fried Cabbage with Noodle and Bacon



Fresh from the garden: Cabbage and lemons

Equipment:	Ingredients:
Measuring cups	2 tsp cooking salt
Measuring spoons	225 grams short cut angel hair pasta
Chopping board	<u>Noodle Fry Up</u>
Knife	1 tbsp of olive oil
Fry pan	250 grams of bacon, chopped
Wooden spoon	2 garlic cloves chopped
Juicer	1 brown onion thinly sliced
Scales	400 grams of cabbage thinly sliced
Colander	15 grams of unsalted butter
Pot	1/3 cup of grated parmesan
	1 ½ tsp of black pepper
	¾ tsp cooking salt
	1 tbsp fresh lemon juice

What to do:

1. In a small pot bring three litres of water to the boil with the salt. Add the pasta and cook for 2-3 minutes. Drain in a colander, then set aside until required.
2. Heat the oil in a large frying pan. Add the bacon and cook for 30 seconds. Add the garlic and onion, then cook for 3 minutes.
3. Add the cabbage and butter. Cook for 2 minutes until the cabbage is wilted. Add the pasta, parmesan, pepper and salt. Stir for 1 minute. Add the lemon juice and toss to coat.