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PARTNERSHIP**

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## MOBILE TEACHING KITCHEN

### Sautéed Cabbage, Wilted Greens with Butternut Squash Ribbons

#### INGREDIENTS

½ head red cabbage, roughly chopped into bite-sized pieces  
½ yellow onion, diced small  
½ large butternut squash, outer skin peeled  
½ bunch greens (kale, collard greens, or mustard greens), roughly chopped into bite sized pieces  
1 tablespoons olive oil  
2 tablespoon red wine vinegar  
1 teaspoon Dijon mustard  
2 tablespoons honey  
Salt and pepper to taste

#### DIRECTIONS:

1. Wash hands with soap and warm water before beginning recipe. Rinse all vegetables under cold running water to remove excess dirt.
2. Pre-heat large skillet over medium heat, add 1 tablespoon of olive oil. Add chopped cabbage and diced onions, and season with pinch of salt. Cover with lid, reduce heat, and cook for 5-7 minutes stirring occasionally so onions do not burn.
3. While cabbage is cooking, peel butternut squash into ribbons. Place ribbons in a large mixing bowl and set aside. *You can do this step ahead of time – store ribbons in an airtight container in the fridge for up to 2 days.*
4. Prepare vinaigrette in a small bowl by combining vinegar, mustard, honey and a pinch of salt and pepper. Whisk to combine and set aside.
5. Once cabbage has turned bright purple and is soft, add chopped greens and cover with lid to continue cooking for about 2 minutes.
6. Once cabbage mixture is cooked through, remove from heat and transfer to a large mixing bowl. Add butternut squash ribbons. Toss vinaigrette into mixture and season with salt and pepper to taste. Serve warm & enjoy!