Rampaging Chefs

Ethiopian Cabbage and Potatoes

Season: Autumn/Winter  
Type: Vegetable  
Difficulty: Easy  
Serves: 6 or 15 tastes  
Fresh from the garden: Carrots, onion, cabbage, potatoes  
Recipe Source: www.allrecipes

What to do:

- Prepare vegetables as stated above  
- Heat olive oil in frypan  
- Cook carrots and onion for 5 minutes  
- Stir in the salt, pepper, cumin, turmeric and cabbage and cook for a further 15 minutes  
- Add the potatoes and cover  
- Reduce heat and cook until potatoes are soft (about 20-30 minutes)