

Kielbasa and Cabbage Skillet

Ingredients

- 1 large red onion, sliced
- 1 large green pepper, julienned
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- 6 Brussels sprouts, sliced (optional)
- 2 Tbs. butter
- 1 pound smoked kielbasa, cut into ½ inch slices
- 1 package coleslaw mix (or 1 head of cabbage, shredded)
- ½ cup reduced sodium chicken broth
- 1 tsp. garlic powder
- ½ tsp. pepper

Directions

1. In a large skillet, on medium heat, sauté onion, peppers, and brussel sprouts in butter until tender.
2. Add remaining ingredients.
3. Cook and stir for 6-8 minutes or until heated through.

So simple! Excellent served with perogies or roasted potatoes and a fruit salad.

