

Quick Pickled Cabbage



What you need

- ½ small head red cabbage, thinly sliced
- 1 tbsp. root ginger, sliced
- ½ tsp. mustard seeds
- 1 clove garlic, peeled
- 1 cup (240ml) rice wine vinegar
- ½ tbsp. coconut sugar
- ½ tbsp. salt

What you need to do

1. Place the sliced cabbage, ginger, mustard seeds and garlic in a glass jar.
2. Pour the vinegar into a small pot with the sugar and salt and bring to a boil.
3. Now pour the warm vinegar into the jar with the cabbage and set aside to cool for 10 minutes. Cover the jar with a lid and store in the refrigerator for up to 2 weeks.



Serves: 8
Prep: 10min
Cook: 5min

