









# Easy Chicken and Cabbage Stir Fry

This chicken and cabbage stir fry recipe is fast and easy. The chicken is soft and tender, and the onions and cabbage melt in your mouth. Ready in just over half an hour!

 <b>Course</b>	Main Course
 <b>Cuisine</b>	European
 <b>Keyword</b>	chicken and cabbage stir fry
 <b>Prep Time</b>	10 minutes
 <b>Cook Time</b>	25 minutes
 <b>Total Time</b>	35 minutes
 <b>Servings</b>	4
 <b>Author</b>	Salt & Lavender

## Ingredients

- 2-3 large chicken breasts cut into bite-size pieces
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 medium onion chopped
- 1 medium green cabbage cored & chopped
- 2 cloves garlic minced
- 1 teaspoon paprika
- Salt & pepper to taste

## Instructions

1. Add the olive oil and chicken to a skillet. Sprinkle with salt & pepper. Turn the burner to medium-high heat and sauté for about 7 minutes (stirring fairly often), or until the chicken is just cooked through.
2. Take the chicken out of the pan and set aside.
3. Add the butter and onion to the pan and sauté for 3 minutes.
4. Add the cabbage to the pan and cook for about 10-15 minutes uncovered, stirring fairly often, until the cabbage is nice and soft (or cooked to desired tenderness). The cabbage at the bottom of the pan will start to wilt after a few minutes and it will become easier to stir. The onions will also start to lightly brown and become more flavorful.
5. Stir in the garlic and paprika.
6. Add the chicken back in, and cook until it's heated through, stirring fairly often. This should only take a few minutes.
7. Taste and season with salt & pepper as needed (there's a lot of cabbage so I used a fair amount of salt). Serve immediately.

## Recipe Notes

- You can use smoked paprika or hot paprika if you prefer.